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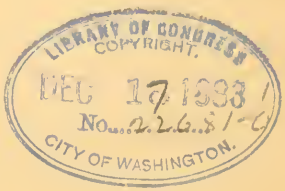
Chop-Sticks.

COLLECTION OF TRIED RECIPES.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books;
But civilized men cannot live without cooks.
We may live without books—what is knowledge but grieving?
We may live without hope—what is hope but deceiving?
We may live without love—what is passion but pining!
But where is the man that can live without dining?"

Owen Meredith

9572



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PREFACE.

This book is a compilation of recipes, furnished largely by the Ladies of the STATE STREET METHODIST EPISCOPAL CHURCH, and as each recipe has been tried and warranted, it is issued with the assurance that it will add to the general fund of knowledge in cookery.

We desire to acknowledge our indebtedness to MISS PARLOA, for permission to use some of her valuable recipes, and would call attention to the fact that in addition to the general copyright of this book, they are each protected by the special copyright of her publishers.

While it would be unnecessary to make mention of any recipes as possessing superior excellence, we would call particular attention to the chapter on DOMESTIC HYGIENE together with the recipes found under the head FOODS AND DRINKS FOR THE SICK. These have been kindly prepared for this book, by one of our city physicians, and being rarely found in books of convenient reference, will, we think, prove of the highest importance and benefit.

THE COMPILERS.

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ERRATA.

Page 11 "Lobster Cutlets." Should be one-half *table*spoonful cream.

Page 11. "Deviled Clams or Oysters." Should be two and *one-half* tablespoonfuls flour.

Page 28. "Broiled Quail." Should be then *broiled* instead of then boiled.

Page 36. "Salad Dressing." Should be one *salt* spoonful of salt.

Page 42. "Lemon Pudding." Should be two heaping *table*spoonfuls Corn Starch.

Page 46. "Favorite Pudding." Add *two tablespoonfuls melted butter.*

Page 46. "Snow Pudding." Should be *one* and one-half cups powdered sugar.

Page 105. "Strawberry Shortcake." Add *three eggs.*

Page 107. "Chocolate Custard." Should read, add to the boiling *milk* and sugar.

Page 123. "For Two Loaves Bread." Should be one *tea*spoonful of salt.

Page 134. "Chow Chow." Should be one *dozen* large seed cucumbers.

Page 134. "Mrs. Eldridge's French Pickles." Should read, boil fifteen minutes, then *drain* again.

Page 136. "Green Tomato Pickle." Should be one and *one-half* ounces of whole cloves, also, *one* ounce of ground pepper;insert after,"slice the the tomatoes and onions," *sprinkle with salt, and let stand over night; in the morning, drain.*

Page 137. "Pickled Peaches." Should be *eight* pounds peaches.

Page 142. "First Paragraph." Should read, be regularly *immersed* in a solution of chloride, *when laundried.*

Page 155. "New England Pork and Beans." Should be two *table*spoonfuls molasses.

SOUPS

STOCK FOR CLEAR SOUP.

Four pounds of the middle cut of a shin of beef, one small onion, one-third head of celery, one teaspoonful of whole black pepper, one teaspoonful of whole white pepper, six cloves, a little turnip, one carrot; for each pound of beef one pint of cold water and one pint over for boiling away, one tablespoonful of salt. Remove the marrow from the bone, place the meat in cold water and bring it quickly to a boil. Skim very carefully, then add all the other ingredients. Simmer slowly for five hours. Stand over night. Remove the fat from the top; place over the fire until tepid. Beat whites and shells of two eggs with a tablespoonful of cold water and little pepper and salt. When the stock is tepid add this and stir until the stock boils. Simmer for ten minutes. Strain through towel. Serve hot.

Mrs. E. McChesney.

Black Bean Soup.

Soak three quarts of beans (black) over night in enough water to cover them. In the morning boil them in the same water five or six hours, with two pieces of pork four inches square by two inches thick. When the beans are quite soft mash them through the cullender.

Also, in the morning put on a shank of beef to boil, in cold water. When this is boiled to shreads, strain and mash through the cullender too. Now put both together on the fire and boil slowly one-half hour. Season with salt and pepper to your taste, (a little ground cloves if you like.) Put this in a stone jar in a cold place, with care it will keep four or five days. Take out what is needed (without disturbing the whole,) and just let it come to a boil. Cut up a lemon in thin slices, hard boiled egg (yolk) crumbled. Serve hot.

P.

Black Bean Soup.

Soak one quart of black beans over night in four quarts of water; boil in same water with one pound beef, one-half pound salt pork, one large carrot, one onion, five cloves. Boil until beans are soft. Remove the meat and vegetables, strain and season. If not salt enough from the pork, add a little more. Slice a lemon or cold boiled egg.

Mrs. J. J. G——y.

Stewed Oysters.

Take one hundred oysters; put over the fire with one pint water and teaspoonful salt. Let them just come to a boil. Pour into a fine sieve and save the water for future use. Wash out the kettle and pour back the clear water, one-half pound butter, (mace and cloves if liked) Let it come to a boil; then put in oysters and after it has boiled up again add one pint cream and boil once more.

Mrs. Stevenson.

Macaroni Soup.

To six pounds of beef, two onions, one carrot, one turnip, one head of celery, add four quarts of cold water. Boil two or three hours, until reduced to two quarts. Let it cool; next day take off the grease and pour off

from the sediment half an hour before dinner. Add salt and a pint of broken macaroni also a tablespoonful and a half of tomato catsup.

G.

Clam Soup.

Fifty clams, rinse them out of their liquor. Strain and put the clams back into the liquor. Add a pint of water and boil up. Take out and chop fine; add a pint of boiling water to the liquor. Stir a tablespoonful of flour and two of butter to a cream. Stir it quickly into the liquor. Turn all into a dish and add a pint of boiling milk.

Stock for Soup a la Reine.

One fowl, two quarts cold water, one onion, six cloves, one-third head of celery and three gills cream. Place the fowl in cold water. Boil until tender, then cut off all the white meat. Add the celery, onion, and cloves. Cook two hours with all but the white meat. Strain, cool, removing the fat. Heat, then chop very finely the white meat; add three gills cream. Pepper and salt. Mix well; add it to the hot stock; stir until it boils. Serve at once.

Mrs. E. McChesney.

Boullion.

Two pounds lean beef, chopped fine; pour over it one quart of cold water. Put it in a porcelain kettle; cover tight and let it simmer four hours. Strain off the tea and let it cool. Beat the white of one egg and add to the tea. Put it on the stove and stir until it comes to a boil. Let it boil until it becomes perfectly clear; skim, then strain through a fine napkin. Season with salt to taste.

Potato Soup.

Pare and boil 10 potatoes, strain them through a cullender Add three tablespoonfuls of butter, one teaspoon-

ful of salt. Boil three pints of milk; add the potato slowly. Season with one onion finely chopped; a little mace and white pepper. Break a few crackers in the tureen and pour soup over.

Mrs. J. J. G———y.

Tomato Soup.

Put one quart of water into a kettle, and boiling, add one quart of tomatoes. When it boils again put in one small teaspoonful of soda and as soon as it is done foaming add one pint milk; four rolled crackers. Season with large piece butter. Salt and pepper.

Mrs. R. S. Norton.

Tomato Soup.

One quart of tomatoes, three pints of water, one coffee cup of milk; butter the size of an egg, rubbed in two tablespoonfuls of flour. Salt and pepper to your taste. Boil until thoroughly done. Serve hot.

M.

Egg-balls to serve with Soup.

Four eggs, a teaspoonful of flour, a teaspoonful of water. Boil three eggs for six minutes; take the yolks and pound them to a paste; add the flour and the yolk of the raw egg; beat together smooth then roll into little balls. Throw them in the boiling soup for two minutes before serving.

P.

Noodles for Soup.

Take an egg, two tablespoonfuls of flour, a small teaspoonful of baking powder, a little salt. Beat the egg light, stir the flour with the baking powder and salt, add the egg. Ten minutes before serving the soup drop the batter from a spoon into it.

Mrs. R. S. N.

Bread-Dice for Soup.

Take slices of stale bread; cut in small squares. Throw into hot lard and fry until brown. Skim out, drain, and put into the soup tureen before serving the soup.

Mrs. R. S. N.

FISH

Lobster Cutlets.

One lobster, one ounce butter, one ounce flour, one gill cold water, one-half teaspoonful cream, pepper and salt, a few drops of lemon juice, a little cayenne, one egg, four tablespoonfuls bread crumbs. Cut the lobster in small pieces. Melt the butter in sauce pan; stir in the flour; then add one gill of cold water and stir until it boils. Cook two minutes. Add salt, pepper, cayenne, cream, mix well; add lemon juice; stir into the mixture the meat of the lobster. When cold divide it into five pieces; make into cutlets. Beat one egg; dip the cutlets into the egg, then roll in bread crumbs; fry in very hot fat two minutes.

Mrs. E. McChesney.

Devilled Clams or Oysters.

One pint of clams and liquor, to which add one gill of water, after which throw away one gill of mixed liquor and water Let this come to a boil. Then pour into a cullender. Add to the strained liquor two tablespoonfuls butter, two tablespoonfuls flour. Boil until it thickens, then stir in two eggs, one tablespoonful chopped parsley,

pepper and salt to taste. Then chop the clams very fine and add to mixture described. Let it boil one minute and put away to cool. When cool put into clam shells and sprinkle crackers over them. Bake from three-quarters of an hour to one hour. For oysters no water is needed for juice.

MRS. D. COWELL.

CLAM FRITTERS.

Two cups of sweet milk, three eggs, one teaspoonful of soda, two of cream of tartar. Beat the eggs. Dissolve the soda in the milk; then put the cream of tartar in the flour. Put in flour until you can drop them. Chop well twenty-five clams and stir with the batter, and fry in hot lard.

PICKLED OYSTERS.

Take fifty large plump oysters; simmer them in their own liquor, after having the liquor boil up twice and skimmed perfectly, take them out and to the liquor add an equal quantity of good cider vinegar, seasoned with two dessert spoonfuls of salt, one dessert spoonful white pepper, one dessert spoonful whole allspice, one dessert spoonful whole cloves, two or three blades of mace. Let it boil up once and pour over the oysters. Keep cool.

P.

PICKLED OYSTERS.

One hundred large oysters out of shell, one pint vinegar, one dozen blades mace, two dozen whole cloves, four dozen whole black peppers. Put about a dozen oysters on a tin pie-dish and set in steamer. Steam until filled out; say about five or ten minutes; then pour in earthen dish; cover closely and set on backpart of stove. Repeat process until all are steamed. Slice about two lemons into them and let them stand until vinegar, spices, liquor and little salt are heated together. Pour over oysters; cover and set away in a cool dark place. If prepared early in the day will be ready for tea, or keep in glass cans several days.

Oyster Patties.

One quart of oysters minced fine with a sharp knife, not a chopper—one large spoonful butter drawn in a cupful of milk or cream and thickened with a teaspoonful of cornstarch, previously wet with cold milk. Salt and pepper to taste. Drain the liquor from the oysters and chop them as directed. When the milk has been boiled and thickened and the butter well mixed, stir in the oysters, and stew about five minutes; stirring all the while. Have ready some shapes of nice puff paste, and fill with the mixture. Set in the oven about two minutes to heat them well, then send to table.

Mrs. M. H.

Oyster Fritters.

(*French Style.*)

Two eggs, half a pint of milk, sufficient flour to make a batter. Twenty-five oysters. Fry five or six minutes.

P.

Scalloped Oysters.

Three pints of oysters, two cups of cracker crumbs, one and one-half cups of melted butter; pepper and salt. Make layers of these ingredients. After the dish is filled, add the oyster juice and as much milk as they will absorb. Bake in a quick oven about fifteen minutes.

Mrs Jos. H. Knight.

Oyster Sauce.

Prepare a nice drawn butter quite thick. Scald the oysters in their own liquor, and stir them in the drawn butter. Mix well and let the sauce nearly boil. Pour in a dish and serve hot.

M.

Fried Oysters.

Take your oysters out of their liquor with a fork; dry them in a towel. Beat up two eggs (more or less) yolks and whites together. Dip your oysters (with a

tork) into this, then in powdered cracker. Lay them on a large plate so they will not touch. Put them in a cool place for two or three hours, and then fry them in boiling fat.

P.

Codfish Croquettes.

One and three-fourth pounds of mashed potatoes, one pound of salt codfish, five ounces of butter, one gill of cream or milk, a half teaspoonful of pepper, one egg. Pour cold water on the fish; let it come to a boil and then pour off the water. Melt the butter in the hot potato; add the fish, cream and pepper, beat very hard and light with a fork until perfectly smooth. Make into balls, then drop in hot lard like doughnuts.

Mrs. L. M. B.

Codfish a-la-Cream.

Two large cups of codfish, picked very fine, and freshened. Take nearly a cup of milk and bring it to a scald and add a teaspoonful of butter and a heaping teaspoonful of corn starch in a little cold milk. Drain the fish quite dry; stir fish and milk together and put in a baking dish. Sprinkle fine bread crumbs over the top, and speck it with small bits of butter. Bake half an hour, or until brown.

Mrs. J. J. G———y.

Codfish Balls.

Two cups of warm mashed potatoes, one and one-half cups codfish picked fine and freshened. Let the fish just come to boiling and drain off water. Add two eggs, butter half the size of small egg. Beat well together with a fork until light. Take up with a teaspoon and drop in boiling lard and fry as you would doughnuts. They must be cold before beginning to fry them.

Mrs. Wm. G. J———n.

Soft Shell Crabs.

Lift the shell at both sides and remove the spungy substance found on the back. Then pull off the apron, which will be found on the under side, and to which is attached a substance like that removed from the back. Then wipe the crabs, and dip them in beaten egg, and then in bread crumbs. Fry in boiling fat.

Scalloped Oysters.

Take large oysters, drain off the liquid. Crush crackers and put in the baking dish a layer of crumbs, pepper, salt, and butter then a layer of oysters. Repeat this until dish is full, then pour over one-half a cup of the liquid, one quart of milk with a beaten egg in it. Let the top and bottom layers be crackers, and bake three-quarters of an hour.

Mrs. L. H. Wait.

Fried Fish.

One large fish, about two pounds, one tablespoonful of flour, one egg, three tablespoonfuls of bread crumbs, a little salt and pepper. Remove the skin and bone. Add a little salt and pepper to the bread crumbs. Roll the pieces of fish, first in the flour, next in the egg —well beaten—then in the bread crumbs. Fry in very hot lard, enough to cover the fish. Fry four minutes. Place on paper for a moment, then serve.

Mrs. E. McChesney.

Fish Cakes.

One pound of cold cooked fresh fish, one pound of potatoes, one ounce butter, one-half tablespoonful of milk. pepper and salt, a little cayenne, two eggs, four tablespoonfuls bread crumbs. Separate the fish from the skin and bone and cut in small pieces. Place in bowl, add pepper, salt, cayenne and butter. Boil one pound

of potatoes; pass through a sieve into the bowl with the fish. Add milk—cream is preferred. Add yolks of eggs, mix well together; flour the board and make into small flat cakes. Beat the whites of eggs slightly, then dip the cakes first in the egg, then in bread crumbs. Fry in very hot fat, enough to cover. Fry two minutes, after which place for a moment on paper, then serve.

Mrs. E. McChesney.

Fried Oysters.

One dozen large oysters, one tablespoonful flour, two tablespoonfuls milk, four tablespoonfuls cracker dust, four tablespoonfuls bread crumbs, a little salt and pepper, a little cayenne, one egg. Mix the milk and flour smoothly, dry the oysters and roll them singly in the batter, place on a sheet of paper, the cracker dust with salt, pepper and cayenne, roll well in the cracker dust and let them stand one-half hour. Beat well the egg and add a little pepper and salt to the bread crumbs. Dip the oysters into the egg, then roll in the bread crumbs. Fry three minutes in hot lard. A blue smoke must rise from the fat before it is hot enough. Place the oysters for a moment on paper. Garnish with parsley.

Mrs. E. McChesney.

Lobster Croquettes.

Chop fine the meat of a two pound lobster; take also two tablespoonfuls of butter, enough water or cream to make very moist, one egg, salt and pepper to taste, and half a tablespoonful of flour. Cook butter and flour together until they bubble. Add the cream or water (about a scant half cupful), then the lobster and seasoning, and, when hot, the egg well beaten. Set away to cool. Shape, then dip in egg and cracker crumbs, and fry as usual.

[copy-right.] Miss Parloa.

Little Pigs in Blankets.

Season large oysters with salt and pepper, cut fat English bacon in very thin slices, wrap an oyster in each slice and fasten with a little wooden skewer (tooth picks are the best things) Heat a frying pan very hot and put in the "little pigs." Cook just long enough to crisp the bacon—about two minutes. Place on slices of toast that have been cut in small pieces, and serve immediately. Do not remove the skewers. Garnish with parsley.

[COPY-RIGHT.] Miss Parloa.

MEATS

A la mode Beef.

Take fourteen pounds of beef from the round. Cut strips of pork as long as the beef is high. Season with salt, pepper (and cloves if you like.) Make holes in the beef—with a long narrow knife if convenient—clear through, then lard the beef with the strips of seasoned pork, as you would a partridge. For the force meat balls, take one pound of beef, one onion and a little piece of pork; chop all together very fine; season with salt, and pepper as you did the pork. After larding the beef with the pork, stuff the holes with some of the force meat. Now place the meat on a large dish; pour over the meat one tumbler of brandy and water, also sprinkle a little flour over it. Let it stand all night; in the morning bind it tight with a cloth, and cook it slowly four hours.

Make the rest of the force meat up in little balls, and put them on top of the meat—two hours. While cooking take them out and brown them in a pan, with a little butter. When you put the meat in the pot, put in one cup of hot water. While cooking, cover with onions and carrots.

P.

Kromisquies Russe.

One-fourth pound cold turkey, (fowl of any kind may be used) four ounces of flour, two ounces of butter, one gill of milk, one gill tepid water, a little grated nutmeg, pepper and salt, one-fourth pound raw bacon, white of one egg. Cut the turkey in small pieces; melt one ounce of the butter, and stir into it one ounce of the dry flour, and when this is mixed, add one gill of milk, stir until it boils; add nutmeg, (a very little,) pepper and salt. Stir into this the small pieces of the turkey; mix thoroughly then turn into a plate and let it become cold. Cut one-fourth pound of bacon into thin slices, rolling a little of the mixture in each slice. Place in the bowl three ounces of flour, then melt one ounce of butter, pour it into the centre of the dry flour, after which add one gill of tepid water, and mix; then whip to a stiff froth the white of one egg—add the white of egg just before cooking; into this batter, one by one dip the little rolls of bacon. Fry in very hot lard five minutes, place on paper for a moment when fried. Garnish with parsley.

Mrs E. McChesney.

Beef Loaf.

Three pounds raw beef chopped fine, one tablespoonful black pepper, one tablespoonful salt, eight tablespoonfuls crackers rolled fine, three tablespoonfuls sweet cream, one tablespoonful sage, three tablespoonfuls melted but-

ter, two eggs. Mix well together. Bake two hours. Baste often. When cold slice as needed.

Mrs. Mary E. Ingalls.

Boiled Tongue.

A smoked tongue should be soaked fifteen hours, then boiled over a slow fire, just simmering four hours. The pot should be covered while boiling.

Mrs. George A. Stone.

Wyndham Cutlets.

Five mutton cutlets from the back rib, one sprig of parsley, one carrot, one turnip, one pound of potatoes, three gills of stock, one tablespoonful Worcestershire sauce, a few drops of caramel, yolks of two eggs. Remove the fat from each cutlet; place in frying pan and sprinkle over them a little pepper and salt. Add the parsley, carrot and turnip, cut in small pieces—save a few round pieces of each for garnishing the dish. Over all pour one half the stock. Cook very slowly for twenty minutes, turning over once. Boil in clear water, the small pieces of carrot and turnip reserved for garnishing. While the cutlets are cooking boil the pound of potatoes and strain through a wire sieve. Place potatoes in sauce pan, add yolks of eggs, and stir for a few moments to firm the mixture. Flour the board and spread on a little of the potato, then place a cutlet in it, roll it over in the potato and place on a slightly floured baking tin. Brush the cutlet with a little egg or milk, and brown in oven. Garnish with the small round pieces of carrot and turnip. Strain the sauce.

Mrs. E. McChesney.

Sauce for Wyndham Cutlets.

Take the remainder of the stock, add Worcestershire sauce, a little pepper and salt, stir over the fire until it boils, add six drops of caramel and pour round the cutlet.

Baked Tripe.

Spread butter and a thick layer of bread crumbs on one side of a piece of tripe, season with pepper and salt. Roll it up the bread etc., inside. Tie it around tight with a cord. Bake one hour. Serve with onion sauce. Cut across the roll to serve.

M.

Tripe Fricasseed.

Cut one pound of tripe up in two inch squares, then put it into a stewing pan with a pint of hot water, slice in one lemon, a tablespoonful of butter, (one blade of mace if you like), let it stew half an hour, pepper and salt to taste. Boil one egg hard, pour out the tripe. when done Ornament the dish with slices of egg.

M.

Haricot of Mutton.

Four or five mutton cutlets from the back rib, one-half ounce of flour, one-half pint of second stock, one tablespoonful of Worcestershire sauce, pepper and salt, one tablespoonful of mushroon catsup, one carrot, one turnip, one-half ounce of butter. Cut the fat from the cutlets, melt the butter, and brown the cutlets on both sides. Place the flour in bowl, make a very smooth paste with a little cold water or stock, add pepper, salt, Worcestershire sauce and catsup, and the remainder of the stock; after the cutlets have browned place them in a deep sauce pan; pour over them the mixture in the bowl then place over the fire and stir until it boils; when this boils add the carrot and turnip, cut in small pieces. Simmer slowly three-fourths of an hour. Garnish with parsley.

Mrs. E. McChesney.

Boston Sandwich.

Three and three-fourths pounds of veal or beef, thick slice

of salt pork choppe l raw, six crackers rolled fine, two eggs, a piece of butter the size of an egg, one nutmeg, one tablespoonful of salt and one of pepper. When thoroughly mixed with the hands, make into a loaf; put bread crumbs and small pieces of butter over the top; put into a dripping pan and bake two hours, basting often, slice cold. Will keep a week or two in a cool place.

Mrs. Bishop.

Mock Duck.

Have a round beef steak cut an inch thick, lay on the meat board, remove the bone, sew up the open places, make a dressing of bread crumbs, well seasoned with pepper and salt and two small chopped onions. Put the dressing in the middle of the steak, roll up and sew together, put into a kettle on the top of the stove with just enough water to keep it from burning, adding more as it boils away. Cook slowly three hours, turning often that it may brown nicely on all sides. Remove the steak to the platter, taking out the threads; thicken the gravy slightly with flour and pour part over the meat, serving the rest in a gravy dish.

Mrs. L. W. B——

Chicken Croquettes.

One-half boiled chicken, one ounce of butter, one ounce of flour, one gill of water, one-half gill of cream, pepper and salt, one egg, five tablespoonfuls of bread crumbs, a little grated nutmeg. Chop the chicken fine, melt the butter, when melted stir in one ounce of flour, add by degrees the water, then the cream. Stir until it boils. Boil two minutes, add salt, pepper and nutmeg, stir in the chopped chicken, mix well and, place on a plate to become cold. Flour the board, divide the mixture into six or seven pieces; roll the croquettes into proper shape; beat well one egg, roll them in the egg, then roll in bread crumbs. Fry two minutes in very hot

fat. Place on paper for a moment. Garnish with parsley.

Mrs. E. McChesney.

Chicken Croquettes.

Take one chicken and four sweet breads cooked and minced fine, one pint cream and one-half pound butter, red pepper and salt to taste. Take also one large handful of breadcrumbs and a little chopped onion. Heat the cream, butter, and seasoning, then stir in the meat and breadcrumbs, and let all come to a boil. Set aside in a cool place until it becomes stiff, then mould in cone-shape, roll in egg and cracker and drop in boiling lard.

Mrs. W. J. Stevenson.

Sweet-bread Croquettes.

Two pairs of sweet breads boiled in salted water about twenty minutes, or until they are thoroughly done; throw them into cold water for a few moments, remove the skin and little pipes. Cut them into dice; cut also into dice half a box of mushroons; make a roux by putting one and one-half ounces of butter into a saucepan and when it bubbles, sprinkle in two ounces of flour. Stir and cook well, then pour in a gill of cream or stock; add the sweet breads and mushroons and stir until heated through. Take from the fire, add the beaten yolks of two eggs. When cool form into croquettes. Roll them first in cracker crumbs, then in egg, then in cracker crumbs again. Fry them in boiling lard. If the croquettes are not moist enough add cream and egg to taste.

Mrs. C. D. Kellum.

Sweet-breads and Peas.

Boil the sweet-breads in water with a little salt fifteen minutes. Plunge in ice water. Make a white gravy with half cup of milk, butter and salt, thicken with one

teaspoonful of flour. Cook the sweet breads in this a few minutes. Serve on a platter with green peas around the outside edge. Canned French peas may be used.

Mrs. R. S. N.

Cold Beef Rissoles.

One-quarter of a pound of cold beef, dessertspoonful of chopped parsley; salt and pepper, a very little grated nutmeg, six ounces of flour, two ounces of butter, one-half teaspoonful Cleveland's Superior Baking Powder, one-half gill of cold water, one egg, three tablespoonfuls bread crumbs. Chop the parsley and the cold meat, add pepper, salt and nutmeg. Place the flour in a bowl, add the butter, little salt, baking powder and water, mix together, then knead firmly, roll out and cut in rounds. Beat the egg, brush the edges of the rounds, place a little of the prepared meat in each, and press the edges firmly together, then thoroughly cover them with the egg. Roll in bread crumbs and fry in very hot fat until a golden brown.

Mrs. E. McChesney.

Stewed Tongue.

Parboil a fresh tongue. Peel it and cut it open lengthwise. Stew it in a tumbler of hot water with a little wine in it, cloves, mace, salt, a little red pepper, a piece of butter the size of an egg. The wine may be omitted if preferred. Serve hot.

M.

Veal Loaf.

Three pounds of veal, two thick slices of salt-pork chopped fine, two eggs well beated, two Boston crackers, rolled fine, two teaspoonfuls black pepper, one of salt; mix all well, make in a loaf, dredge with flour, baste often and bake from two to three hours. Eat cold, sliced thin.

Mrs. J. J. G——y.

Minced Turkey or Chicken, Creamed.

Mince very fine, turkey or chicken, season with salt and pepper to your taste. The slightest particle of onion possible, mixed in thoroughly. In your saucepan put about one cup of milk (half cream if convenient,) mix in a cup a tablespoonful of sifted flour with a little cold milk, also one-fourth teaspoonful of celery, salt, pour this into your saucepan as soon as the milk boils, stir quickly, let it boil up twice, then put in your minced turkey; stirring all the time. Serve hot as soon as it boils up once.

P.

Chaud Froid of Chicken.

One young chicken boiled, two ounces of butter, one and one-half ounces of flour, one-half pint of milk, one gill cream, a little pepper and salt. Remove the two fillets from the breast and remove the skin, joint the legs and remove the skin and the meat from the bone, keeping it as whole as possible, melt the butter; when melted stir in the flour, mix well together, add the milk, stirring all the time, add the cream, stir until it boils, cook slowly two minutes, pepper and salt. Dip the pieces of chicken into the sauce, covering them thoroughly; lay them in a wire sieve and let them become cold. Arrange the pieces of chicken on a flat dish, chop aspic jelly roughly, arrange it around the dish; what remains chop very fine and heap on the fowl, sprinkle over with parsley.

Mrs. E. McChesney.

Beef Steak a la Mode.

Take two or three slices of beef steak, cut from the round. Grate thickly on each slice, crumbs of stale bread.

chop a very small onion, put on pepper, salt, cloves and a little butter. Roll each slice up and skewer it, cover it with hot water in the saucepan, adding more crumbs on the outside of the rolls of steak. Let it simmer one hour, add a little wine, just before serving. Garnish with sliced lemon.

M.

Pressed Chicken.

Boil two chickens until dropping to pieces, pick meat off bones; taking out all skin, season with salt and pepper, add the liquid left in the kettle, mix thoroughly, put in deep tin or mould and set away to cool, cut in slices for table.

Mrs. J. H. Knight.

Force Meat Balls.

Mix with a pound of veal chopped fine, one egg, a little butter or raw pork chopped fine. Season with salt and pepper or currie powder. Make up in small balls, fry brown.

M.

Drop Egg Dumplings.

Beat one egg light, stir into it one pint of milk, thoroughly mix a piece of butter, the size of half an egg, into one-half pint of flour, now stir into the milk and egg; drop with a spoon into pot-pie. Don't lift the cover until done.

P.

Veal Oysters.

Cut the veal into small squares, dip in butter and fry in hot lard until very brown. Serve hot, season with a pinch of cayenne pepper, and salt. These fried in bread crumbs and egg alternately are very nice.

Miss Annie Force.

Roast Beef with Yorkshire Pudding.

Set a piece of beef to roast upon a grating, or several sticks laid across a dripping pan. Three quarters of an hour before it is done, mix the pudding and pour into the pan. Continue to roast the beef; the dripping now falling upon the batter below. When both are done cut the pudding into squares and lay around the beef when dished. If there is much fat in the dripping pan before the pudding is ready to be put in, drain off, leaving just enough to prevent the batter from sticking.

Yorkshire Pudding.

One pint of milk, four eggs, whites and yolks, beaten separately, two cups of flour, one teaspoonful of salt. Be careful in mixing not to get the batter too stiff.

Mrs. E. J. Daniels.

Veal Olives.

One and one-half pounds veal, three crackers, one-half tablespoonful butter, one-half teaspoonful savory, one-fourth teaspoonful sage, a teaspoonful salt, a very little pepper and one-eighth of a cup full of water. Trim off the edges and fat of the veal, chop the trimmings and fat very fine and add to the above ingredients. Cut the veal in strips three inches wide and four inches long. Season well with pepper and salt. Mix the above ingredients very thoroughly and spread on the strips of veal, roll them up and tie with twine; when all are done roll in flour. Fry brown one-quarter pound of pork, take it out of the pan and put the olives in, fry brown and put in a sauce pan that can be tightly covered. In the fat remaining in the pan, put one tablespoonful flour, and stir until perfectly smooth and brown; then pour in gradually, nearly one and one half pints boiling water. Stir for two or three minutes, season to taste with salt and pep-

per and pour over the olives. Cover the saucepan and let simmer two hours. Take up at the end of this time and cut the strings with a sharp knife. Place the olives in a row on a dish, and pour the gravy over them.

[COPY-RIGHT.] MISS PARLOA.

BEEF ROLL.

Two pounds of raw beef chopped fine, six tablespoonfuls of cracker dust, three eggs, with the white of one reserved until a mould is made of the beef, crackers, eggs, pepper, salt, half teaspoonful onion chopped fine. Then rub it with the white of egg, to keep the moisture in the mould. Bake two hours. This should be made the day before. Slice as Beef Tongue.

MRS. W. J. STEVENSON.

GAME

JELLY FOR MEATS.

Put to boil four calf's feet, two onions, one dozen peppercorns, a tablespoonful of salt, two carrots, and a head of celery, in six quarts of water, boil six hours, strain this into an earthen pot to cool. When wanted, take off all the fat, put the rest into a preserve kettle, with two lemons cut up, the whites and shells of six eggs; let it boil fifteen or twenty minutes. Take it from the fire, set it where it will keep hot, turn in it a cup of cold water, let it stand fifteen minutes, then strain it through the jelly bag. When it has all run through clear, put what you require in the mould, let the rest cool in a dish, to cut small for garnishing the meat. If the jelly is not a good bright color, add a tablespoonful of India Soy.

Birds in Jelly.

Have any kind of birds prepared the same as a turkey, stuffed and stewed or roasted. Place the birds in a mould that will just hold them, breast downwards, with the legs down and tied together, prepare the jel'y as above, fill the moulds quite full, set it to cool until the next day, then turn it on to the dish, breast up. If the jelly is clear, this is very handsome for a side dish at dinner, or for a supper table, with the colored jelly cut fine and sprinkled round the dish with a little curled parsley.

Mrs. E. A.

Broiled Quail.

Split through the back and broil over a hot fire, basting frequently with butter, when done place a bit of butter on each piece, and set in oven a few moments to brown. Serve on pieces of toast, with currant jelly. Plovers are cooked in the same way. Pigeons should be first parboiled and then boiled.

N. B.

Quail on Toast.

Dry pick them, singe them with paper, cut off heads and legs at first joint, draw, split down the back, soak in salt and water for five or ten minutes, drain and dry with a cloth, lard them with bacon or butter, then rub salt over them, place on broiler and turn often, dipping two or three times into melted butter, broil about twenty minutes. Have ready as many slices of buttered toast as there are birds, and serve a bird breast upwards, on each slice.

C. B.

Roast Haunch of Venison.

Wash in warm water and dry well with a cloth, butter a sheet of white paper and put over the fat, lay in a deep baking dish with a very little boiling water, cover with a close fitting cover or with a coarse paste, one-half inch thick. If the latter is used, a thickness or two of coarse paper should be laid over the paste. Cook in a moderately hot oven for from three to four hours, according to the size of the haunch, and about twenty minutes before it is done quicken the fire, remove the paste and paper or dish-cover, dredge the joint with flour, and baste well with butter until it is nicely frothed and of a delicate brown color. Garnish the knuckle-bone with a frill of white paper and serve with a gravy made from its own drippings, having first removed the fat. Have the dishes on which the venison is served and the plates very hot. Always serve with currant jelly.

N. B.

Partridges.

Do not stuff them as the stuffing absorbs the flavor of the bird, a piece of pork two inches square and three inches long must be put in the body of the bird and then roasted.

Sauce for above.

Take a cup of rice, steep it in a pint of milk, with an onion and a dozen pepper corns. Let this stand on the fire, until the rice is perfectly tender, then take out the pepper corns and rub the rice and onion through a sieve into a sauce pan. If too thick add a little cream, let it simmer once, then add salt to taste. Serve hot with bird.

P.

Roast Duck.

Ducks are dressed and stuffed in the usual manner. Young ducks should roast from twenty-five to thirty minutes, full grown for an hour or more with frequent basting. Some prefer them underdone, served very hot, but thorough cooking will prove more generally palatable. Serve with currant jelly, apple sauce and green peas. If old par-boil before roasting. Place the remains of a cold roast duck in a stew pan with a pint of gravy and a little sage, cover closely and let it simmer for half an hour, add a pint of boiled green peas, stew a few minutes, remove to a dish, and pour over it the gravy and peas.

B. E.

Rabbits.

Rabbits which are in the best condition in mid-winter, may be fricassed like chicken in white or brown sauce. To make a pie, first stew until tender, and make like chicken-pie. To roast, stuff with a dressing made of bread crumbs, chopped salt pork, thyme, onion, and pepper and salt, stew up, rub over with a little butter, or pin on it a few slices of salt pork, add a little water in the pan, and baste often. Serve with mashed potatoes and currant jelly.

B. E.

GARNISHING FOR DISHES.

An Edging for Hashes.

Boil two teacupfuls of rice half an hour, season it with a little butter and salt; form the rice around the dish.

about three or four inches high, rub it over with the yolk of an egg and set it in the oven to brown; when it is done, turn the hash into the middle of the dish. This makes a handsome finish to a dish.

A Crust for a Meat Pie.

Rice prepared in the above way, spread over a pie made of cold meat, for the crust, an inch thick and browned, is nice.

Potato Crust, or Edging.

Boil one dozen good potatoes, and mash them well, add a piece of butter, a little salt and half a cup of cream, or milk; stir it well with a large spoon and form it the same as the rice, it is even better for a crust than rice.

Potato Edging for Tongue.

Prepare the potatoes as above; put it around the dish in lumps with a large spoon, and stick into each lump a sprig of parsley.

Parsley, Lemon, Eggs.

Curled parsley, lemon cut in slices, eggs boiled hard, cut in various forms.

A Pretty Breakfast Dish.

May be made of croquettes of fish, lobster, fowl, or meat in the shape of hen's eggs, heaped upon a dish and surrounded by very thin strips of fried potato, arranged to look as much as possible like straw. If sauce is poured over the croquettes, be careful not to let it deluge the potato that forms the nest.

VEGETABLES

Forced Tomatoes.

Open the top, and extract the seeds from half a dozen tomatoes; fill up the middle with sausage meat; put them into a stew-pan, with enough beef stock to cover them. Season to your taste, a little cayenne pepper improves the flavor. Stew gently for a quarter of an hour. If you like, can add (after taking from the fire), a teaspoonful of lemon juice. Serve hot.

P.

Corn Fritters.

Twelve ears of grated corn, one egg beaten into three tablespoonfuls of flour, one teaspoonful of salt, and one teaspoonful of black pepper. Take one tablespoonful and drop in boiling lard.

M.

Fried Squash.

Slice crooked necked squash as you would cucumbers, dip them in dry flour, fry them in butter until they are nicely browned. They taste like fried oysters. Banannas are nice cooked the same way.

G.

Corn Oysters.

One dozen ears corn grated, one tablespoonful melted butter, one tablespoonful sweet milk, one-half teacupful flour, two eggs, little salt. Fry.

Mrs. W. J. G.

Stuffed Baked Tomatoes.

Choose large smooth tomatoes, and cut the blossom end off each. Lay it aside for further use. Scoop out the inside, and chop fine with a little grated bread, salt, pepper and butter, mix well, and stuff the hollowed tomatoes. Fit the top on neatly; place in circular rows in a deep dish and bake three quarters of an hour to a light brown.

M. H.

Egg Plant.

Slice thin; sprinkle each slice with salt, pack together again and let remain one hour; drain the water off, dip in egg, then in rolled cracker and fry in hot butter or lard.

Mrs. J. C. Faulkner.

Fried Potatoes.

Cut cold boiled potatoes, which are firm, into small crescent shaped pieces. Fry in hot lard until of a light brown color.

Mrs. Kellum.

Corn Oysters.

Take young green corn and grate. To a pint of this add an egg well beaten; a small teacupful of flour, one-half cup of butter, a little salt and pepper, and mix well together. A tablespoonful of batter will make the size of an oyster. Fry in hot lard to a nice brown.

Potato Croquettes.

One pound mashed potatoes, one tablespoonful cream, one ounce butter, pepper and salt, two eggs, five tablespoonfuls bread crumbs. Place butter and cream in saucepan. Let it boil. Stir in the mashed potatoes; stir over the fire until mixed and hot, remove from the fire, add yolks of eggs, salt, pepper, stir over the fire a moment.

Flour the board, form into croquettes. Beat the whites of the eggs. Roll the croquettes in egg, then in bread crumbs, fry in very hot fat two minutes.

Mrs. E. McChesney.

SALADS

Chicken Salad.

One pint of chopped chicken, or turkey, (roast is preferable, white meat), not quite as much sliced celery, as chicken. Season with salt and white pepper, mix very thoroughly.

Dressing for Salad.

Yolks of two eggs, one third of a teaspoonful of dry English mustard, one-half a cup of olive oil, one teaspoonful of best cider vinegar, one tablespoonful of rich cream. Rub the mustard into the yolks of the eggs, drop the oil in slowly, stirring constantly with a silver fork until thick enough to take up on the fork, then add the vinegar; when this is thoroughly mixed, add the cream. Then mix with minced chicken and celery.

M. E. H.

Chicken Salad.

Boil one large chicken, cut in large pieces and mix with celery, also cut in large pieces, a little more celery than chicken.

Dressing for Salad.

Three eggs, one-quarter of a large bottle of salad oil, one teaspoonful dry mustard, a little cayenne pepper, a little sugar and salt, juice of two lemons. Beat well the yolks of the eggs, add the oil, one drop at a time, add the mustard, pepper, sugar and salt, juice of the lemons. Beat the whites of the eggs and add.

N.

Cabbage Salad.

One-half head of cabbage, one-half cup of vinegar, one tablespoonful of sugar, a little pepper and salt, three tablespoonfuls sweet cream. Chop the cabbage, and add the scalded vinegar, add sugar, pepper and salt, stir altogether in the dish, add the cream, stir again, set in a cold place.

Mrs. Daboll.

Oyster Salad.

One tablespoonful of butter, yolks of two eggs, four tablespoonfuls each, of oil and vinegar, a little mustard, parsley chopped fine. Stir the butter to a cream, add the yolks of the eggs well beaten, add oil and vinegar alternately and beat well, add mustard and parsley. Steam the oysters, when cold put a layer of oysters and the dressing alternately, until the dish is full, garnish with parsley.

Mrs. Wm. H. Hollister, Jr.

Dressing for Cabbage.

One cup of cream, add vinegar and sugar to taste; shave the cabbage fine, season with salt and pepper. Pour the dressing over it.

Mrs. Beach.

Cabbage Salad.

One head of cabbage, one tablespoonful of flour, two tablespoonfuls of butter, one egg, one cup of vinegar, small quantity of mixed mustard, pepper and salt. Rub well together flour, butter and mustard, stir over the fire until melted together, when cool, add eggs well beaten, mix all well together with the vinegar. Sprinkle salt over the cabbage and stir the mixture on by degrees. Serve cold.

Miss Emma M. Morand.

Salmon Salad.

Yolks of six eggs, one tablespoonful mustard, piece of butter size of an egg, salt and vinegar, very little cayenne pepper. Equal quantity of salmon and cabbage.

Mrs. J. H. Knight.

Salad Dressing.

Two eggs, one teaspoonful of pepper, one of sugar, two of made mustard, and one of salt, six tablespoonfuls of melted butter, same of vinegar; put in a kettle of hot water and cook until creamy.

Mrs. Wm. G. J——n.

PIES

Lemon Pie.

Three-quarters of a cup sugar, three eggs, one lemon chopped fine, milk to fill pie, a little salt, one tablespoonful of flour; beat the whites of the eggs to a stiff froth with one tablespoonful of sugar for the top.

Mrs. A. Crampton.

Puff Paste.

One pound of flour, one-quarter pound of lard rubbed into flour; the white of an egg beaten up, and put into the water, to mix in the flour and lard (about one-half a tumbler of water). Roll one-half pound of butter in a handful of flour. Roll out your paste, spread the butter and flour on the paste and roll it two or three times. Then cover your dishes.

P.

Delicate Pie.

Whites of two eggs, four spoonfuls of cream, large spoonful of flour, one cup of white sugar, one cup of cold water, flavor with lemon. Under crust only.

Miss E. D.———e.

Orange Pie.

The grated rind and juice of one orange, the yolks of three eggs, two-thirds cup of sugar, one tablespoonful of flour stirred into the sugar, then add one-half a cup of water. Bake the pie, then spread over it the frosting made of the whites of the eggs and powdered sugar. Return to the oven and brown.

P.

Mince Pie.

Four pounds of meat; twice the quantity of apples after meat is chopped, one pound of butter, two and one-half pounds of raisins, one pound of currants, one-half pound of citron, two pounds of sugar, one-half pint of molasses, two lemons chopped, spices to taste. Pint of brandy, same of sherry.

Mrs. W. G. J.

Lemon Pie

Grated rind and juice of one good sized lemon, one-half cup of sugar one large coffee cup of hot water, piece of butter the size of a walnut, yolks of two eggs; pour this over two thin slices of baker's bread, bake without upper crust, when done and a little cool, make a frosting of the whites of two eggs beaten to a froth and five tablespoonfuls of granulated sugar, pour over the pie and set in the oven until it is a light brown.

Mrs. J. D. Wyman.

Puff Paste.

One quarter of pound of flour weighed after it is sifted, one-quarter pound of butter, yolk of one egg, six drops

fresh lemon juice, one-half gill of cold water. Let the butter lie a short time on ice, put in a towel and press out all the water and milk, place in a bowl the flour, mix in a cup the yolk of egg, lemon juice and cold water, Make this into dough with the water, egg and lemon, knead firmly together and roll out very thin; take the butter from the towel, place in the centre of the paste, roll the paste over it, roll as thinly as possible and set aside to cool, fold in three layers. Flour the board, roll out and fold in three layers, roll again, place away to cool, turn it every time you roll. Roll twice again, this ought to have fifteen minutes between the rollings, roll twice again. Cut in small rounds and bake fifteen minutes in a quick oven.

Mrs. E. McChesney.

Huckleberry Pie.

One quart of berries, one large cup sugar. Wash and pick over the berries. Put half the berries in the pie, then half the sugar, then the remainder of berries and sugar, add a little cold water, sprinkle the top with flour, cover and bake before putting on the top crust, wet the edge of the pie with cold water and press upper crust down hard to prevent boiling out.

Mrs. J. J. G——y.

Peach Pie.

Make peach pie in the same way adding bits of butter over the top and sprinkling with flour. Have the peaches sliced thin.

Mrs. J. J. G——y.

Lemon Custard Pie.

The juice and grated rind of one lemon, one pint of water, one cup of sugar, yolks of two eggs, piece of butter the size of an egg, two tablespoonfuls corn starch. Beat altogether, let the water come to a boil stir in the mixture, add a little salt. Bake crust first, then fill with the lemon custard. Spread on whites, previously beaten to a stiff froth with two tablespoonfuls of sugar and brown in a quick oven.

Mrs. L. H. Wait.

Lemon Pie.

One lemon, four eggs, two tablespoonfuls of flour, one-half teacup of sugar. Milk sufficient to fill the dish. Beat together the yolks of the eggs, the sugar and the flour, grate the rind of one lemon, and add the juice just before putting in the oven. When the pie is baked, beat the whites of the eggs with four tablespoonfuls of sugar and spread upon the top. Set in the oven and brown.

Emma M. Morand.

Squash Pie.

Two large cups of strained squash, one of rich milk, one egg, one teaspoonful of flour rubbed smooth in a little cold milk, a pinch of salt, sugar and nutmeg to taste.

Mrs. J. J. G———y.

Lemon Pie.

One cup of sugar, one cup water, one raw potato grated, juice and grated rind of one lemon, pastry top and bottom. This will make one pie.

Mrs. P. W. Converse.

Squash Pie.

One cup stewed squash, one cup of sugar, one pint of milk, two eggs, two tablespoonfuls melted butter, a little salt, ginger and cinnamon.

Mrs. J. H. Knight.

Cream Pie.

One pint sweet cream, whites of three eggs beaten to a stiff froth, three tablespoonfuls of white sugar, flavor with vanilla. Take from the oven as soon as crust is done.

Mrs. R. S. Norton.

Lemon Pie.

Make a rich pastry; line the bottom of the pie plate and bake it. For the pie take one and one-half cups of sugar, and the same quantity of water, put it on the stove, while heating, in another dish, beat together the yolks of two eggs, the grated rind and the juice of three lemons. One tablespoonful of corn starch, (moistened smoothly in a little cold water), a piece of butter the size of an English walnut; put this into the saucepan of sugar and water, and allow to cook until quite thick; when cool pour into the pie crust previously baked. Now whip the whites of two eggs, add one tablespoonful of pulverized sugar, and one-half a teaspoonful of lemon juice, pour this over the pie and place in the oven to brown.

Mrs. F. L. Vincent.

PUDDINGS

Venoise Pudding.

Five ounces of bread crumbs, very stale, four ounces of pulverized sugar, three ounces seeded raisins, two ounces citron, one teaspoonful vanilla, one-half pint of milk, yolks of four eggs, one wine glass of sherry wine, or the grated peel of a lemon; cut the crumbs in small square pieces, add three ounces of sugar, the raisins and citron, brown the remaining ounce of sugar; as soon as it becomes brown add the milk, pouring it in slowly, stir until brown. Separate whites from yolks of eggs, mix the yolks with the browned sugar and milk, and pour over the crumbs, add the vanilla; put this in a buttered mould, steam one hour and twenty minutes, let the water cover half the mould. The mould should be covered by twisting a white paper over the top.

Mrs. E. McChesney

Lemon Pudding.

Boil one pint of milk, add two heaping teaspoonfuls corn starch dissolved in a little of the milk, sugar to taste, a little salt. Stir in the beaten yolk of one egg. Pour this in a pudding dish to get cold; when cold beat the white of the egg to a stiff froth, add sugar as for frosting;

to this add the juice of one lemon, pour over the pudding and brown in the oven. To be eaten cold.

Mrs. C. D. Kellum.

Orange Pudding.

One quart of milk, three eggs, one tablespoonful of corn starch, five oranges, one cup of sugar: slice the oranges and place in a deep dish with sugar. Make a custard of the milk, yolks of the eggs and corn starch, when it boils, throw over the oranges, beat the whites to a stiff froth with half a cup of pulverized sugar, spread over the top and brown.

Mrs. A. Crampton.

Queen Pudding.

One-half pint of bread crumbs soaked twenty minutes in one pint of scalding milk, then add one pint more milk, yolks of four eggs, juice and grated rind of one lemon, sweeten to taste, a little salt. When baked and cold, spread over it a layer of jelly and whites of four eggs, beaten to a froth, and bake brown.

Mrs. C. J. Saxe.

Suet Pudding.

One cup suet chopped fine, one cup of molasses, two eggs, one cup of milk, one cup of raisins, one cup currants, three and one-half cups of flour, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful nutmeg, one even teaspoonful of soda dissolved in the milk. Steam three hours. Serve with boiled sauce, this makes quite a large pudding.

Mrs. J. M. Avery.

Amber Pudding.

Two pounds of apples, four ounces of sugar, one gill cold water, juice of one-half lemon, four eggs, six ounces flour, three ounces butter, one-half teaspoonful Cleveland's Superior Baking Powder. Slice the apples, place in saucepan lemon juice, three ounces sugar, one-half gill cold water, let come to a boiling point, then add the apples, cook slowly until soft. Place flour in bowl, add the butter, mix well, add baking powder and one-half gill cold water, knead lightly together. Roll out one-third of an inch in thickness, cut into little rounds, roll the remainder of the crust and cut in narrow strips. Wet the edges of a small vegetable dish, line with the strips of the paste, trim edge and brush with cold water, double the rounds, draw in the corners, and place around the edge of the dish. Remove the apples from saucepan, pass through wire sieve, drop into them yolks of four eggs, stir well together and fill the dish; place in a quick oven and cook fifteen minutes, until the paste is a light brown. Add to whites of eggs a small pinch of salt, beat very stiff, sprinkle over the remaining ounce of sugar, place the whites on the apple as high as possible, brown in oven two minutes.

Mrs. E. McChesney.

Plum Pudding.

One-half pound suet, one cup of brown sugar, one cup of molasses, three eggs one pint milk, one teaspoonful of mace, cinnamon, allspice, cloves, nutmeg, one teaspoonful of soda, raisins and currants rolled in flour. Flour sufficient to make it rather stiff. Boil briskly four or five hours.

Snow Pudding.

Three tablespoonfuls of corn starch wet in a little cold water, one and one-half tablespoonfuls of sugar, a little salt, one pint of boiling water. Cook this until it thickens, stirring all the time, set on back of the stove while you beat the whites of three eggs very light, then stir well into the corn starch. Put into moulds and set in a cool place. For the cream, one pint of milk, yolks of three eggs, sweeten and flavor to taste; the pudding should cooked in a farina kettle.

Mrs. W. G. Johnson.

Graham Pudding.

One cup of sour milk, one cup of molasses, one cup of raisins chopped, two teaspoonfuls of soda, two cups of graham flour, a little salt. Stir well and steam one and one-half hours. Eat while hot with sauce, or cream.

Sauce.

One cup of hot water, one-half cup of butter, one cup of sugar, two tablespoonfuls corn starch dissolved in a little cold water, boil, then flavor.

Mrs. Mary E. Ingalls.

Sponge Pudding.

One pint of sweet milk, one-half a cup of sugar, one-half cup of butter, one-half cup of flour, five eggs; wet the flour with part of the milk, then cook it in all the milk ten minutes, add the butter and sugar while hot, when cool, add the yolks well beaten, then add the beaten whites and

stir thoroughly, bake in a two-quart basin, set in a pan of hot water half an hour, serve with butter and sugar

Miss Clara Morey.

Bread Pudding.

Spread very thin pieces of bread with butter and lay in the bottom of your pudding dish, make a boiled custard of yolks of three eggs, sweeten and flavor to taste, a little salt; pour over bread; beat the whites of eggs with a little sugar, spread over top, set in oven to brown. Tart fruit is very nice laid between bread.

Mrs. W. G. J.

Favorite Pudding.

One cup of sugar, one cup of milk, one egg, two cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder, flavor with nutmeg; put any kind of fresh fruit or preserves in the bottom of a pudding dish an inch or more deep, then pour the mixture on top and bake. Turn from the dish and serve with fruit on top. Serve with sauce

Mrs. M. W. Morey.

Snow Pudding.

One-half a box of Nelson's Gelatine dissolved in one cup of boiling water, then add one pint water, juice of two lemons, one-half cup powdered sugar, cool and strain, add the whites of three eggs beaten to a stiff froth, turn into moulds and set away to cool. Take the yolks, add to a quart of milk for custard, flavor with vanilla.

Mrs. Joseph H. Knight.

Peach Pudding.

Five eggs beaten separately, keep out part of the whites, four ounces of stale bread grated, one-half a pound of sugar, a quarter of a pound of butter, thirteen peaches skinned and sliced. Mix altogether, put it in a dish and put the whites of the eggs you left out, on the top of the pudding; bake one-half an hour if the oven is a good heat.

M

Indian Pudding with Cream.

Three pints of milk, three large tablespoonfuls of Indian meal, five eggs, one and one-half tablespoonfuls butter, six tablespoonfuls sugar, one teaspoonful of salt; boil the milk stirring all the while you are adding the meal, boil ten minutes, beat together the eggs, sugar, salt and a teaspoonful of ginger, stir the butter into the meal and milk, pour slowly on the egg mixture, bake one hour, eat with cream and sugar.

Suet Pudding.

One cup of suet, one cup of raisins, one cup of molasses, one cup of milk, four cups of flour, one teaspoonful of soda, a little salt, boil one hour, spice to taste.

Mrs. W. H. Deal.

Sponge Pudding.

Six eggs, the yolks and whites beaten separately, six tablespoonfuls of sugar, four heaping tablespoonfuls of corn starch, three pints of milk, flavor with vanilla. Boil the milk, dissolve the corn starch in a little cold water or milk, and stir into the boiling milk, add the yolks and sugar, then the whites. Set the pudding dish into a pan of boiling water and steam it fifteen minutes in a hot oven; to be served hot.

Mrs. P. W. Converse.

Fig Custard Pudding.

One pound of figs, one quart of milk, yolks of five eggs and whites of two, one-half a package of gelatine, soaked in a little cold water; one cup of made wine jelly, lukewarm, four tablespoonfuls of sugar, flavor to taste; soak the figs for a few minutes, in warm water, to make them pliable, split them in two, dip each piece in jelly and line the inside of a buttered mould with them. Make a custard of the milk, yolks and sugar, boil until it begins to thicken well, take it off the fire and let it cool; meanwhile beat the whites of two eggs to a stiff froth, melt the soaked gelatine in a very little hot water, by setting the vessel containing it in a saucepan of boiling water, stir until clear, turn out to cool, when nearly cold whip gradually into the whisked eggs. The mixture should be white and thick before you stir it into the custard, whip all rapidly for a few minutes fill the fig lined mould, set on ice, or in a cold place to form, dip the mould in hot water to loosen the pudding and turn out upon a cooled dish.

Tapioca Pudding.

Four tablespoonfuls tapioca (soaked over night). One quart of milk. Place over a kettle of boiling water and let it scald, then add yolks of three eggs, beaten well, with two-thirds of a cup of sugar; stir until it thickens. Flavor to the taste. Then beat the whites of the eggs to a stiff froth adding two tablespoonfuls powdered sugar for frosting.

Mrs. H. Mott.

Lemon Bead Pudding.

One teacup of sugar, one pint of bread crumbs, two tablespoonfuls of butter, one quart of milk, four eggs, reserving the whites of two, for frosting. Grate rind of one lemon into the pudding and bake. Beat the whites of two eggs, add lemon juice and sugar for frosting.

Mrs. Bishop.

Eclair Pudding.

Four eggs, one cup sugar, one cup flour, one teaspoonful vanilla, one teaspoonful Cleveland's Superior Baking Powder. When baked spread the top with chocolate icing.

Icing.

White of one egg, one-half teacup milk, one-half teacup sugar, four tablespoonfuls grated chocolate, boil until thick and smooth. Just before serving the pudding, split and fill with the following:

Custard.

One pint of milk, yolks of three eggs, a little salt, one-half a cup of sugar, two tablespoonfuls of corn starch, flavor with vanilla.

Mrs. L. C. Fisk.

Fairy Butter.

One cup of sugar, one-half cup of butter, the white of one egg. Beat together until very light and creamy. Flavor to taste.

Mrs. M. W. Morey.

JELLIES AND PRESERVES

Wine Jelly.

One package of gelatine soaked in one large cup of cold water, two cups of white wine or Sherry, the juice and half the peel of one lemon; two cups white sugar, one pint of boiling water. Put the soaked gelatine, lemon and sugar together and cover half an hour; then pour on boiling water, stir, and strain. After adding the wine, strain again through a flannel bag. Wet a mould and set in a cold place until next day.

Wine Jelly.

Soak two and one-half ounces of American isinglass for three hours in cold water. Take it from the cold water and pour on three pints of boiling water, add one and one-half pounds of sugar, the juice of two lemons, one quart of wine, a few blades of cinnamon, the peel of two lemons to flavor it. Beat up the whites of five eggs light; and stir in.

M.

Wine Jelly.

One box Cox's gelatine dissolved in a pint of cold water two hours, two pounds of crushed sugar, juice of three lemons, one pint of Madeira or Sherry wine. Mix all well together; then stir in the gelatine. When well mixed pour on three pints of boiling water, stirring all the time. When well mixed or thoroughly dissolved, strain through a wire strainer into the moulds, one wine glass of brandy.

Mrs. D. Cowee.

Old Recipe for Wine Jelly,

Three ounces of isinglass soaked in cold water half an hour; drain it, and put it in your jelly kettle, with one and one-half pints of boiling water; add two and three-fourth pounds of powdered sugar. Beat the whites of five eggs to a froth, four lemons, three pints of Sherry wine, one stick of cinnamon. Mix the sugar with the whites of the eggs, put it on the fire until it comes to a boil. Boil twenty minutes without stirring. Turn in glasses.

M.

Strawberry Preserves.

Pound for pound, put a layer of sugar and a layer of fruit. Over the fruit, on each layer, sprinkle a very little pulverized alum, set by in a stone pot, until the next day, then put them in a kettle, and boil gently for twenty minutes, throw in a wine glass of brandy, and boil five

minutes longer. An even teaspoonful of pulverized alum to twenty baskets of berries. Extra nice to be served with any kind of ice cream or ices.

M.

Grape Jelly.

Wash and pick the grapes from the stems, then let them drain in cullender, when dry, boil until the seeds are loose, and the pulp is very soft; then strain through cullender or sieve. Measure the juice, and allow one pound of white sugar to each pint of juice ; set the juice (in an enameled kettle) on the stove, and let it boil form thirty to forty minutes, then stir in the sugar and stir well until all commences to boil. After which, stir no more, but let it boil gently for ten minutes, take off, skim and let it stand five minutes, then fill your cups or glasses. Sometimes it is well to strain a second time through a cloth before the juice is boiled.

Mrs. Charles Bishop.

Preserved Raisins.

To a pound of stoned raisins, take one pound of sugar, clarify it, put the raisins to the clarified syrup. Let them simmer one hour, add the juice of half a lemon, and the peel cut in fine strips.

P.

Apple Jelly for Cake.

One large or two small sour apples grated, the grated rind and juice of one lemon, one egg well beaten, half cup sugar. Mix altogether and boil about five minutes.

Mrs. J. D. Wyman.

Currant Jelly.

Pick your currants from the stems. put them in a preserving kettle, mashing them a little so they will not burn, let them boil hard for twenty minutes. Take them from the fire and let them cool, enough to squeeze them through jelly bag. Now take the juice, allowing one pound of sugar to one pint of juice dissolve the sugar thoroughly. Put on the fire again when it comes to a boil, let it boil five minutes. Turn in jelly glasses.

M.

Calf's Foot Jelly.

To four feet, six quarts of water boiled down to three quarts, half pound powdered sugar, whites of five fresh eggs, juice of four lemons, and one pint of Madeira or Sherry.

P.

Tomato Jelly.

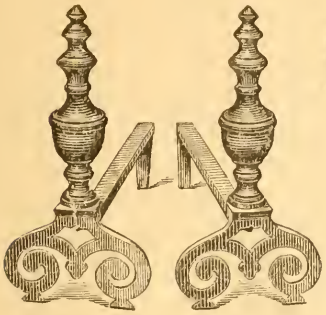
Take one dozen lemons, peel and chop the rind, add three pints of water, and let it stand over night. Take one peck tomatoes, scald and remove skins, then squeeze out the juice and seeds, using only the pulp of tomatoes. Chop inside of lemons; add five pounds of sugar; stir well and let it cook two and one-half or three hours.

Mrs. W. G. J.

Aspic Jelly.

One quart of beef stock, one ounce of gelatine, one sprig of parsley, one tablespoonful vinegar, whites of two eggs, one gill water, salt and pepper. Place the stock in sauce pan, add the vinegar. Soak the gelatine ten minutes in half gill water. When the stock is hot add the gelatine; mix well the whites of eggs with half gill of water, add pepper and salt, add this to the warm stock. Stir until it boils, then place one side, and let it simmer five minutes. Strain through flannel.

Mrs. E. McChesney



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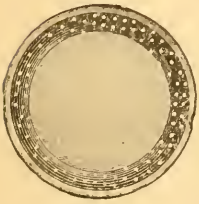

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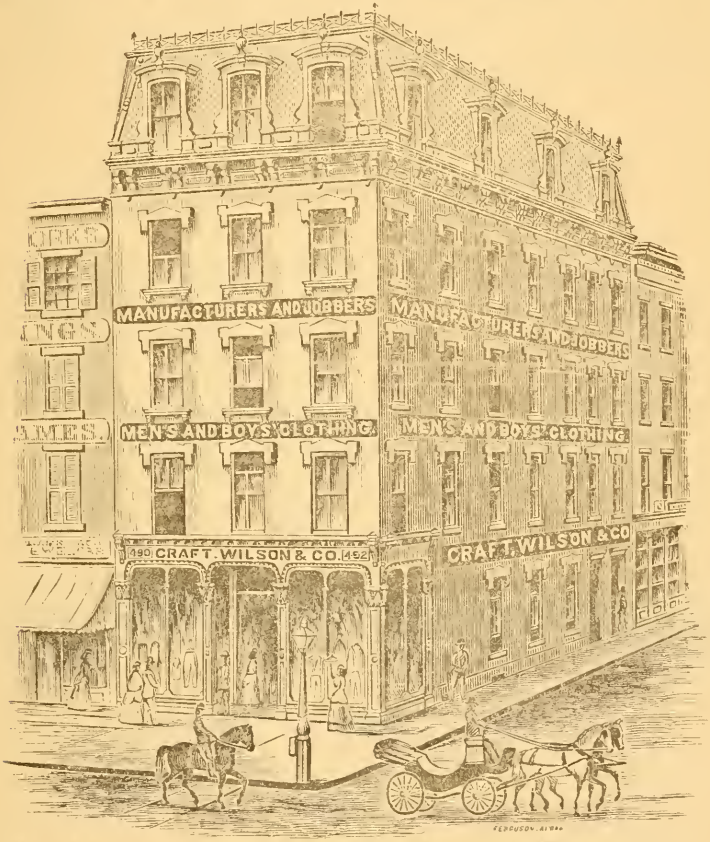
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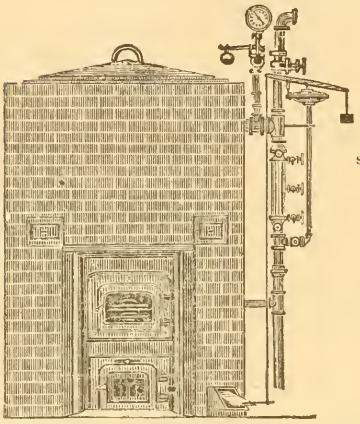

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Agent for Columbia Germantown Wools.
Columbia, Saxony, Shetland Floss and Wool.

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CHINA, GLASS, EARTHENWARE.

Artistic and Unique Designs. Holiday and Wedding Presents.

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Or by MAIL or TELEPHONE, will receive prompt response. Cartage Free.

PRICES:

INGRAIN,	4 Cents per Yard.	VELET,	7 Cents per Yard.
BRUSSELS,	6 " "	WILTON,	8 " "

MOUQUETT and AXMINSTER, 9 Cents per Yard.

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HARDWARE,

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BEST CLASS.

CLOTHING,

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JULIUS SAUL'S,

324 & 326 RIVER STREET, AND 23 AND 25 FOURTH STREET.

We are selling the Finest Clothing. We are selling the Best Fitting Clothing. We are selling at the Lowest Prices.

SUITS, PANTS AND OVERCOATS,
For Men, Youths and Boys.

The daily increasing sales is positive evidence that the clothing sold by us will stand all tests.

BOYS' CLOTHING.

One of the strongest planks in our business platform is the Boys' Clothing Department. Our assortment is larger than all others in Troy combined and really the best in the state Remember we are the only house that dare furnish you a written guarantee with your purchase of clothing This surely ought to satisfy every man that there is one house at least, where they may buy with absolute assurance that they are running no risk whatever.

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Fine Groceries,

Italian Oil,

SPANISH SHERRIES,

SPICES AND SAUCES,

276 RIVER ST.,

TROY, N. Y.

FANCY DESSERTS

Strawberry Jelly.

One quart of strawberries, one large cup of sugar, juice of one lemon, two-thirds package Cox's gelatine, soaked in one cup cold water, one pint boiling water. Mash the strawberries to a pulp and strain them through coarse muslin. Mix the sugar and lemon juice with the soaked gelatine; stir up well and pour over them the boiling water, stir until clear; strain through flannel bag, add the strawberry juice, strain again, without shaking or pressing the bag. Wet a mould, with cylinder in centre, in cold water, fill it and set it in ice, to form. Turn out upon a cold dish, fill with whipped cream, made quite sweet with powdered sugar. Serve at once.

Orange Croquettes.

Dissolve one-half an ounce of gelatine, beat the whites of three eggs stiff; when gelatine is softened, scald into it one-half a pint of water, and three lemons, (scald the rind

to get the flavor), make rich with sugar, let it cool, almost form, then pour in the whites of the eggs and beat together; have ready two dozen oranges, separate the sections, removing peel and seeds, lay in a round dish, points down and close together, sprinkle with powdered sugar and a little wine; let stand an hour or more. When whites of the eggs and gelatine are beaten together to look like white sponge cake, pour it over the oranges and when set, turn it out.

Mrs. H. Mott.

Macaroon Basket.

One pound macaroons, (almond or cocoanut), or "kisses", one large cup white sugar, one tablespoonful of dry gum arabic, one-half cup boiling water. Dissolve the gum arabic in the hot water thoroughly; then stir in the sugar. Boil gently until very thick. Set it, while using it, in a pan of boiling water to keep hot. Take a round tin pail, butter thickly on the bottom and sides, dip the edges only, of each macaroon in the hot candy and lay them in close rows on the bottom until it is covered. Let them get perfectly dry and be sure they adhere firmly, to one another before you begin the lower row of the sides. Build up your wall, one row at a time, letting each harden before adding another. When the basket is done and firm, lift carefully from the mould; make a loop handle at each end with four or five macaroons stuck together, set on flat dish and heap with whipped cream. Sprinkle comfits over the cream or ornament with red jelly. A mould of stiff white paper has advantage over one of tin. You can make

it any shape you like, and remove it without any risk of breaking the basket, by clipping the threads that hold it together.

Caramel Custard.

One and one-half cups granulated sugar, browned until melted. Boil one quart milk, pour over the sugar, and stir until dissolved, yolks of six eggs, flavor with vanilla, a little salt. Bake in moderate oven, in pan of water. Whip the whites stiff, add a little sugar, when the custard is cold, place whites on top and brown in oven.

Creamy Sauce.

Half a cupful of butter, one cupful of powdered sugar, quarter cupful cream or milk, four tablespoonfuls wine, or one teaspoonful of lemon or vanilla extract, if lemon or vanilla is used, add four tablespoonfuls of cream. Beat the butter to a cream, add sugar gradually, beating all the while. When light and creamy, add the wine, and then the cream a little at a time. When all is beaten smooth, place the basin in a bowl of hot water, and stir until the sauce is smooth and creamy. It will take but a few minutes.

Mrs. E. McChesney.

Strawberry Shortcake.

One cup of powdered sugar, one tablespoonful of butter rubbed into the sugar, one heaping cup of prepared flour, two tablespoonfuls of cream, bake in three jelly

cake tins. When cold, lay between the cakes a quart of fresh ripe strawberries, sprinkle each layer with powdered sugar and strew the same over the top.

A PRETTY MIDDLE DISH.

Cut sponge cake in slices, soak it in wine and water, sweeten, add a little lemon juice, stick it with peeled almonds. Pour over it a rich boiled custard.

M.

SYLLABUB.

One quart of rich cream, four eggs, the whites only, one glass of white wine, two small cups of powdered sugar, flavor to taste; whip half the sugar into the cream, the rest with the eggs. Mix these and add wine and flavoring at the last.

AMBROSIA.

Six oranges, peeled, sliced, and sprinkled with sugar, one cocoanut grated and piled on the oranges.

M.

LEMON TRIFLE.

Two lemons, juice of both and grated rind of one, one cup of Sherry, one large cup of sugar, one pint of cream well sweetened and whipped stiff, a little nutmeg. Strain the lemon juice over the sugar and grated peel, and let them lie together, two hours, before adding the wine and nutmeg. Strain again and whip gradually into the frothed cream. Serve in jelly glasses with cake. It should be eaten soon after it is made.

Italian Cream.

One quart of cream, four tablespoonfuls of Cox's gelatine. Beat the cream with a spoon, flavor and sweeten to taste. Dissolve the gelatine in a little milk and add to the cream. Set away in a mould until it is about as thick as blanc-mange when it is ready for use.

Mrs. R. S. Norton.

Apple Fool.

Strain some stewed apples through a sieve, add a little good butter, and sugar to your taste. Grate nutmeg over it, flavor to your taste. Serve it with cream for dessert.

P.

Chocolate Custard.

Put one quart of milk with two cups of sugar to boil, reserving one cup of milk to dissolve three heaping tablespoonfuls of corn starch. Cut up half a cake of Baker's chocolate, cover with boiling water, when smooth, add to the boiling water and sugar, and let all boil fifteen minutes; then pour in the corn starch flavored with a tablespoonful of vanilla, and let it come to a boil, stirring constantly. Pour into moulds and set on ice. Eat with sweet cream and pulverized sugar.

Mrs. E. O. H.

German Charlotte Russe.

Take half ounce of gelatine, and dissolve it in a little milk, then add one cup of sugar, let dissolve, and flavor to taste. Take one quart of cream whipped to a froth, strain into it the first mixture at a blood heat, beating

the cream constantly. Continue beating for a time, then turn into a mould lined with cake, and paper covering the bottom. Set in a cool place for several hours.

Mrs. C. B. Herrick.

Italian Banana Cream.

One pint of cream, four tableepoonfuls of Cox's gelatine, one banana. Beat the cream very light, and sweeten to taste. Dissolve the gelatine in a little milk, and add to the cream. Cut the banana in thin slices, and stir lightly into the cream and gelatine. Mould as you would blanc-mange.

Miss Annie L Force.

Orange Snow.

Four large sweet oranges, the grated peel of one, the juice and half the grated peel of one lemon, one box of Cox's gelatine soaked in a cup of cold water, whites of four eggs beaten stiff, one large cup sugar, three cups of boiling water. Mix the juice and peel of the fruit with gelatine and sugar, leave them covered one hour, then pour on the boiling water and stir until clear. Strain through flannel. When cold, whip in the beaten whites very gradually until the mixture is a white sponge. Mould.

Mrs. E. McChesney.

Creme du Cafe.

One pint rich cream whipped light, half package gelatine soaked in one cup of milk, one large cup strong black coffee, one cup white sugar, whites of two eggs.

Dissolve the soaked gelatine and sugar in the boiling coffee, when you have strained the latter through fine muslin, let it cool. Whip the cream and the whites of the eggs in separate dishes. When the gelatine is perfectly cold, beat it by degrees into the whites until it is a pretty firm froth, then whip in the cream. Rinse a mould in cold water, fill it with the mixture and set it in a very cold place, or on ice for eight or ten hours. Serve with sweet cream.

Puff Balls.

One pint of milk, one pint of flour, three eggs, the whites and yolks beaten separately. Bake in cups; to be eaten with butter and sugar, for tea, or bake in a dish and serve with wine sauce.

Miss Emma M. Morand.

Russian Cream.

One half box of gelatine, to half pint of water, one quart of milk, one teacup of sugar, four eggs; yolks and sugar stirred into milk; when boiling add gelatine. Let it come to a boil; then take it off and add the beaten whites of the eggs; flavor with vanilla, pour into moulds.

Mrs. Joseph Hillman.

Summer Snow.

One package of Cox's gelatine soaked in one cup of cold water, two cups of powdered sugar, juice and peel of one lemon, half a pineapple cut in small pieces, two cups of boiling water, one glass of best brandy, two glasses of Sherry or white wine, a little nutmeg, four

eggs,(the whites only,whipped.) Mix in to the soaked gelatine, sugar,lemon, pineapple and nutmeg,let stand together two hours. When you have bruised the fruit with the back of a silver spoon and stirred all thoroughly, pour over them at the end of that time the boiling water, and stir until the gelatine is dissolved. Strain through coarse flannel, squeezing and wringing hard. When almost cold, put in the wine and brandy, cover until quite cold; whip in by degrees into the beaten whites. It ought to be whisked half an hour, even if you use the Dover. Bury in ice to form, having wet the mould with cold water.

Velvet Cream.

Half a box of gelatine, half a pint of water, one pint of cream, three ounces of sugar. Dissolve the gelatine in the water, add to it the cream and sugar, simmer it over the fire ten minutes, stirring it all the time. Strain it, when half cold, pour the cream into a glass dish, the bottom of which is covered with jam of any kind, over which is poured a tablespoonful of lemon juice, or a glass of Sherry. Then set it away to cool and stiffen.

Mrs. D. Cowee.

Chocolate Blanc Monge.

One quart of milk, half box gelatine, half cup Baker's chocolate, one cup sugar. Soak gelatine in a little milk, also wet the chocolate with milk. Scald the remaining milk, then add gelatine and chocolate. Strain, and while scalding hot, put back and scald a little longer.

Mrs. C. J. Saxe.

Russian Cream.

One quart of milk, three eggs, yolks and whites beaten sepa ately, one cup of white sugar, half box gelatine. Dissolve gelatine in half pint warm water, beat sugar and yolks of eggs; put milk on to boil, when boiling, add gelatine, sugar, and yolks of eggs, stirring as in custard. When it comes to a boil, remove from stove, stir whites of eggs in lightly and flavor with vanilla.

Mrs. C. B. H.

Tapioca Cream.

One small teacup of tapioca, soaked over night in a pint of milk. In the morning, set one quart of milk to boil, stir the yolks of three eggs in the tapioca. When the milk comes to a boil, stir, then add tapioca and eggs, when it all comes to a boil, stir in the whites of the eggs beaten very light. Sugar and flavor to your taste. Put on ice and serve cold.

M.

A Cheap and Quick Dessert.

One pint of milk, nine tablespoonfuls of flour, a pinch of salt, three eggs beaten very light. Bake in patty pans and eat with hot sauce.

Miss Emma M. Morand.

Apple Tapioca.

Take half dozen apples, pare and slice thin, one cup of tapioca, previously soaked in water three or four hours, two cups of sugar. Form layers in a pan with the apples on the bottom, tapioca on top, and sugar with flav-

oring between, cover with water and bake in quick oven until tapioca is transparent, and the apples are soft. Set away to cool.

Mrs. C. B. Herrick.

Currant Puffs.

Half cup butter, two tablespoonfuls sugar, three eggs, one cup milk, two cups flour, three teaspoonfuls Cleveland's Superior Baking Powder, one cup of raisins and currants. Steam in buttered cups one-half hour. Liquid sauce.

Mrs. Jos. Hilliman.

Kittery Cakes.

One pint sweet milk, three eggs, one teaspoonful of butter, one small teaspoonful of salt, fifteen tablespoonfuls of flour, bake in kittery cups.

Miss Annie L. Force.

Jelly Oranges.

One dozen fine oranges, one package gelatine, dissolved in one cup of cold water, three cups of white sugar, the juice of the oranges, and the juice of two lemons, two cups of boiling water. Soak the gelatine two hours in the cold water, then add sugar, juice of oranges and lemons, and boiling water. Cut the oranges in halves, and remove the inside with a spoon, taking care not to tear the skins. Throw the empty skins in cold water, wiping them dry before using. Then fill with the jelly and set away to cool.

Mrs. E. O. H.

German Apple Cakes.

Peel good fair apples, remove the core with an apple corer, and cut in thin slices. Make a batter of two eggs, one cup of milk, little salt, and flour for thin batter. Dip each slice of apple in the batter and fry in hot lard. Eat with butter and powdered sugar.

Whipped Cream and Almond Kisses.

Take one pint of sweet cream, sweeten and flavor to taste. Whip it to a stiff froth, skimming off the top as you whip. When all whipped, pour it in a glass dish previously filled with "kisses."

Mrs. E. O. H.

ICE CREAM

Cafe Parfait.

Half cup strong black coffee, one pint rich cream, half cup powdered sugar. Have the coffee perfectly cold, add it and the sugar to the cream. Place the dish holding the cream in a pan holding ice water. Whip the cream, coffee and sugar to a stiff froth, skim off, and when nearly all skimmed off, return the liquid portion and whip again. Dip this into your freezer, which is previously packed as for freezing ice cream, only using more coarse salt. Let it stand three or four hours. Turn out as you would ice cream.

[copy-right.] Miss Parloa.

Fruit Cream.

One generous pint of milk, two cups of sugar, one small tablespoonful of flour, two eggs, two tablespoonfuls of gelatine, one quart of cream, four bananas, half pound of candied cherries, (raisins may be used instead of cherries, if preferred.) Let the milk come to a boil; beat the flour, sugar and eggs together and stir into the boiling milk; cook twenty minutes, then add the gelatine which has been soaking for one or two hours in water enough to cover it; set it away to cool, when cold add the cream. Put in freezer; freeze ten minutes, then add the fruit and finish freezing. The bananas should be cut in slices and if raisins are used they should be seeded.

Mrs. Joseph H. Knight.

Walnut Ice Cream.

One pint of the meat of walnuts, (the American are the best,) pounded fine in a mortar, one pint of milk, one quart of cream, two small cupfuls of sugar, four eggs, quarter of a teaspoonful of salt. Beat the eggs with one cup ful of sugar. Put them and the milk in the double boiler and stir constantly until the mixture begins to thicken; then add the salt, and put away to cool. When cold, add the cream and nut meat, and freeze.

[copy-right] Miss Parloa.

Ice Cream.

Three quarts of milk, one quart rich cream. To each quart of milk, put two tablespoonfuls of arrow-root, previously dissolved in a little of the milk, add a pinch of salt, two teacups of sugar, or to your taste. Flavor.

Place the milk on the range, and when near the boiling point, add the arrow-root and the sugar. Stir constantly to prevent scorching. When boiled a few moments, set it off to cool. In the meantime, put your cream by itself in the freezer, and with the dasher, beat it light. When the milk is cool add the cream to it. Put all together in the freezer. Have your ice cracked very fine, and use coarse salt; about one part salt to four parts cracked ice. If your wish to freeze it in four minutes, crack the ice about the size of a thimble.

Ice Cream. (without cream.)

Three quarts milk, eight eggs, two cups sugar, three tablespoonfuls arrow-root or corn starch, pinch of salt. Flavor to taste. Freeze as in last receipt. For Coffee or Chocolate Ice Cream; leave out the eggs.

Lemon Sherbet.

The juice of five lemons, one pint of sugar, one quart of water, one tablespoonful of gelatine. Soak the gelatine in a little of the water. Boil one cupful of the water and dissolve the gelatine in it. Mix together the sugar, water, gelatine and lemon juice. Turn into the can and freeze. This is light and creamy.

[copy-right.] Miss Parloa.

Orange Ice.

Six oranges, three lemons, one quart of cold water, whites of six eggs, twenty-five lumps of cut sugar, two teacupfuls powdered sugar. Rasp the outer rind of the oranges and lemons on the lumps of sugar, squeeze the

juice of all of them on the lumps of sugar, strain to remove the seeds, and over the particles of pulp and sugar, that remain in the strainer, pour a quart of cold water; in a separate dish beat the whites of the eggs with the fine sugar, and add to the juice, etc. When very light put into your freezer and freeze as you would ice cream.

M.

Venetian Cream.

The whites of twelve eggs, one pound sugar, juice of three lemons, one quart water. Stir the sugar and lemon juice together, pour in the water, lastly the whites. Freeze in an ice cream freezer.

Mrs. C. B. Hale.

Vanilla Ice Cream.

One quart of cream, whipped light, one pint of milk, sweeten and flavor to taste; then freeze.

Mrs. E. O. H.

CAKE

Angel Cake.

The whites of eleven eggs, one and one half tumblers of granulated sugar, one tumbler of flour, one teaspoonful of cream of tartar, one teaspoonful of almond or vanilla. Beat the eggs to a stiff froth and add the sugar, (sifted once) stirring lightly, then add the flavoring. Sift your

flour four times, then measure, add the cream of tartar, and sift once more and stir into the eggs and sugar. Bake forty minutes in a moderate oven. Do not grease the tin, and when taken from the oven turn upside down to cool. A tin with a tube in the centre is better. Frost the loaf.

Mrs. R. S. N.

Golden Jumbles.

To be made with Angel Cake. Two cups of sugar, one cup of butter, half cup of milk, yolks of eleven eggs, two and one-quarter cups flour, three even teaspoonfuls Cleveland's Superior Baking Powder. Bake in dripping pan, and when hot, dip a cloth in milk and moisten it, then sprinkle with pulverized sugar.

Miss Mary M. Queal.

Coffee Cake.

One cup sugar, half cup butter, two eggs, half cup molasses, half cup strong coffee, two cups flour, one cup raisins, one teaspoonful soda, one teaspoonful each of cinnamon, cloves and nutmeg. Bake in square tins, and cut in squares.

Mrs. L. C. Fisk.

Cream Cake.

Three-quarters cup of sugar, quarter cup of butter, half cup of milk, yolks of three eggs, one and one-half teaspoonfuls Cleveland's Superior Baking Powder, one and one-half cups flour.

For Cream.

One cup thick cream, four tablespoonfuls of sugar beaten to a froth, and put between each layer.

Fig Cake.

Two-thirds cup butter, two cups sugar, four eggs well beaten, one cup of milk, three or three and one-half cups flour, three teaspoonfuls Cleveland's Superior Baking Powder. Mixture to put between layers: One pound of figs chopped very fine, two cups of sugar and half cup of water. Let boil two minutes. Then stir this, placing the dish in a pan of cold water, stirring constantly, until creamed.

Mrs. D. Cowee.

Snow Balls.

Two cups of sugar, one and one-half cups of butter, one cup sweet milk, three cups of flour, three teaspoonfuls Cleveland's Superior Baking Powder, whites of five eggs. Bake in deep, square tins. The day following, cut in two-inch squares, taking the outside off so as to leave it all white, take each piece on a fork and frost upon all sides, and roll in freshly grated cocoanut. This is a delicious as well as novel cake.

Mrs R. S. N.

English Walnut Cake.

Two cups of sugar, three-quarters cup of butter, three cups of sifted flour, one cup of cold water, four eggs, one teaspoonful soda, two teaspoonfuls cream tartar, two cupfuls kernels of English walnuts, added last of all.

Mrs. M. K. Gillespie.

Feather Cake.

Two cups sugar, one cup milk, half cup butter, three eggs, two and one-half cups of flour, two teaspoonfuls Cleveland's Superior Baking Powder. Flavor to taste.

Mrs. Mary E. Ingalls.

Lemon Jelly Cake.

Cake, for one loaf. One cup of sugar, one-third cup of butter, one-half cup of milk, one and one-half cups of flour, one and one-half teaspoonfuls of Cleveland's Superior BakingPowder, yolk of one egg, whites of three eggs beaten to a stiff froth. Filling the grated rind and juice of one lemon, one cup of sugar, one-half cup of water, two tablespoonfuls of flour, yolks of two eggs. Boil ten minutes.

Miss Clara Morey.

Golden Cake.

Yolks of fourteen eggs, two lemons, one pound of sugar, three-quarters pound butter, one pound flour, one teaspoonful of saleratus, dissolved in a little milk.

Mrs. B———d.

Cocoanut Cake.

One pound of sugar, half pound of butter, three-quarters of a pound of flour, five eggs, one cocoanut, stirred in the cake.

Mrs. S. T. Cary.

Fruit Cookies.

Two cups of raisins, one cup of butter, two cups of sugar, two eggs, two tablespoonfuls of sour milk, one tablespoonful of ground cinnamon, one tablespoonful of mace, one teaspoonful of soda, flour to roll.

Miss Mary M. Queal.

Jumbles.

Three eggs, two cups sugar, one and one-half cups butter, one cup of water, three teaspoonfuls of Cleveland's

Superior Baking Powder, as little flour as possible; roll, cut any shape you like. Sprinkle with suga,r bake in a quick oven.

Mrs. P. W. Converse.

Vanilla Cookies.

One cup of sugar, one cup of shortening,(half lard and half butter,) two eggs, four teaspoonfuls of vanilla, one and one-half teaspoonfuls of Cleveland's Superior Baking Powder. Roll thin and bake to a light brown.

Mrs. Beach.

Variety Cake.

Three cups sugar,two cups raisins, (seeded and set one side,) six eggs, one cup of milk, one cup of butter, four cups of flour, four teaspoonfuls of Cleveland's Superior Baking Powder. Take out one third of this mixture, and add the raisins,and one teaspoonful of cloves, and two teaspoonfuls of cinnamon.

Miss S. Alice Podmore.

Fig Cake.

Three eggs, one-half cup butter, one cup sugar, one-half cup milk,two cups flour,two teaspoonfuls Cleveland's Superior Baking Powder. Bake in three cakes.

Fig Jelly.

One pound figs, chopped, one cup sugar, one and one-half cups boiling water, boil until it jellies, stir while it is cooking, spread between the layers.

Mrs. C. B. Hale.

Almond Cake.

One cup sugar, two cups flour, three-quarters cup of butter, half cup of sweet milk, yolks of six eggs, and one whole one, three teaspoonfuls Cleveland's Superior Baking Powder, one pound almonds, blanched and sliced, and mixed with cake, saving a few to put on top of icing, two teaspoonfuls extract of almond.

Mrs. W. Jerome Green.

Shrewsberry Cake.

One cup of butter, three cups of sugar, four eggs, one teaspoonful of Cleveland's Superior Baking Powder, one cupful of milk, one teaspoonful of vanilla, one and one-half pints flour. Rub the butter and sugar to a white cream, then add the eggs, the baking powder in the flour, sifted.

Mrs. M. E. Hubbell.

Orange Jelly Cake.

Take grated rind and juice of one large orange, yolk of one egg, two-third, cup of sugar, very small piece butter. Then take one heaping tablespoonful of common starch and dissolve it in as little water as you can, and pour on one teacupful of boiling water, and stir until it thickens. Stir the orange mixture into starch and set away to cool, while you make the cake same as for any layer cake. Bake in three jelly tins, and spread the orange jelly between. Frost the top and slice an orange very thin and lay over it.

Mrs. W. G. J———n.

Sponge Cake.

Six eggs, two cups pulverized sugar; beat this, in a large bowl with a wire egg beater, twenty minutes, or until the sponge nearly fills the bowl, then add the juice and grated rind of two lemons, and two cups of sifted flour; just stir enough to mix well, but do not beat after the flour is put in. Bake in large pans lined with white paper. Have a moderately hot oven, being careful not to open the doors too often.

Mrs. H. C. Smith.

Cream Cake.

Whites of four eggs, two cups of sugar, one cup of butter, one cup milk, three teaspoonfuls of Cleveland's Superior Baking Powder. Bake in layers.

For Cream.

Pint of cream, half a cup of pulverized sugar, flavor with vanilla; whip the cream to a stiff froth, add the sugar and flavoring.

Mrs. E. Belden.

Sponge Cake.

Twelve eggs, their weight in sugar, the weight of seven in flour, the grated rind and juice of one lemon, one tablespoonful of vinegar. Beat the eggs separately, then add the sugar to the yolks, then the lemon juice, then the whites, lastly the flour. Must not be beaten much after the flour is added, but stirred lightly; just before putting in pan, add the vinegar.

Mrs. W. J. Stevenson.

Chocolate Cake.

Half cup of butter, two cups of sugar, two cups flour, half cup milk, two eggs, three teaspoonfuls vanilla, one teaspoonful soda, one-third cake of chocolate, dissolved in not quite half cup of warm water.

Miss C. H. Roome

Plum Cake.

Two pounds of currants, two pounds of raisins, cut in half, one pound of butter, one pound of sugar, ten eggs, two ounces of cinnamon, half pint of brandy, four nutmegs, teacupful of molasses, flour to stiffen it. Bake three and one-half hours in a moderate oven.

Mrs. George A. Stone.

Fruit Cake.

Three pounds of raisins, three pounds of currants, one pound of citron, one pound of butter, one pound of brown sugar, one pound of flour, ten eggs, half pint of brandy, one and one-half teacupfuls of molasses, half ounce of nutmeg, half ounce cloves, half ounce of cinnamon, one teaspoonful soda. Bake three hours in a slow oven. Roll the fruit in flour.

Mrs. W. C. Daboll.

Court Cake.

Four eggs, two cups sugar, one cup of butter, one cup buttermilk, one-half teaspoonful saleratus, one pound of fruit, one-half nutmeg, three cups flour.

Mrs. McMasters.

Sponge Cake.

The whites of eight eggs, yolks of six eggs, one pound sugar, half pound flour, soda size of a pea, cream tartar

twice the quantity, rind and juice of a small lemon. Beat the whites of the eggs to a stiff froth, and add the yolks, sugar and rind of the lemons, which must be beaten to a cream, then add the flour, soda, cream of tartar, and the juice of lemon. Bake in an oven the same as for bread.

Mrs. Beach.

Ginger Wafers.

One cup of sugar, one cup of butter, one cup of molasses, half cup of cold coffee, one teaspoonful of soda, one tablespoonful of ginger, and flour enough to make a stiff dough; knead it hard, and roll very thin, bake in a quick oven.

Mrs. R. Peckham.

Ginger Snaps,

One pint molasses, one cup of sugar, one cup of butter, one tablespoonful of ginger, one teaspoonful soda, a little salt. Mix stiff, roll thin, and bake in a quick oven.

Mrs. Jos. H. Knight.

Mrs. Eldridge's Ginger Cookies.

Three teacupfuls of molasses, one of shortening, six teaspoonfuls of soda, one of alum, ginger and cinnamon to taste, soda and alum each dissolved in half cup boiling water, mix very soft. Mix soda first, then alum, shortening last.

Miss Moore's Molasses Cake.

One cup molasses, half cup sugar, either brown or white, one egg, two-thirds cup butter, one cup of either sour or sweet milk, one teaspoonful of soda, ginger and

a little cinnamon, flour enough to make a soft batter, pour it in square tins, so that it will be about an inch thick when done.

Doughnuts.

One pint sweet milk, two quarts flour, two cups powdered sugar, three eggs, two large tablespoonfuls Cleveland's Superior Baking Powder, butter size of small egg, melt it, Put the baking powder in the flour. Drop from a spoon in hot lard.

P.

Crullers.

One pound fine sugar, six ounces of butter, which must be melted, ten eggs, one nutmeg. Flour enough to roll out. This makes a good many.

M.

Molasses Gingerbread.

One cup hot water, piece of butter half size of an egg, one cup of molasses, one teaspoonful ginger, one teaspoonful saleratus, one teaspoonful cloves, two cups flour.

Mrs. McMasters.

Delicious Soft Gingerbread.

One cup of molasses, one cup of sugar, one cup of butter, three cups of flour, three eggs, one tablespoonful of ginger, one of cinnamon, one teaspooful cloves, one wine glass of brandy, one teaspoonful of soda dissolved in a cup of milk, to be added the last thing before baking. Mix the butter and sugar to a cream, then add the molasses, eggs flour and spices, lastly the milk.

Mrs. R. S. N.

Crullers.

One and one-half cups of sugar, one cup of sweet milk, one egg, six small teaspoonfuls Cleveland's Superior Baking Powder, piece of butter the size of a walnut, nutmeg, and a little salt. Make in round balls, fry and roll in sugar.

Mrs. R. S. N.

Soft Gingerbread.

One cup molasses, half cup of butter, one egg, three-quarters of a cup of boiling water, poured on two teaspoonfuls of soda, one tablespoonful of ginger, one and one-half cups flour.

Mrs. L. C. Fisk.

Fruit Cake.

Three pounds of raisins, three pounds of currants, one pound citron, one pound butter, one pound of flour, one pound of sugar, ten eggs, one teacupful of molasses, spice to the taste. Take part of the flour to mix with the fruit, four teaspoonfuls Cleveland's Superior Baking Powder. Bake for five hours in a slow oven.

Miss Minnie Seymour.

Good Cake.

One cup of sugar, two eggs, two cups of flour, half cup of milk, half cup of butter, two teaspoonfuls Cleveland's Superior Baking Powder. Take part of the cake and grate in chocolate. Make frosting of grated chocolate and put between the layers, first a light and then a dark one.

Mrs. R. Seymour.

BREAD

Parker House Rolls.

One quart flour, one cup milk, half cup potato yeast, one tablespoonful lard, one tablespoonful sugar. Place all the ingredients together, and let it stand three or four hours. without mixing, then mould, and let rise two or three hours more. Make into rolls. Let them stand about two hours. Bake in a quick oven.

Mrs. E. McChesney.

Waffles.

One quart of milk, four eggs, one ounce of butter, half a nutmeg, a little salt, one cup of yeast, flour to make as stiff as pancakes, one teaspoonful of soda, raise four or five hours.

Mrs. Bishop.

Laplanders.

One pint of milk, two eggs, two tablespoonfuls melted butter, pinch of salt, a pint of sifted flour. Bake in oven.

P.

Steamed Brown Bread.

Five cups Indian meal, three cups of wheat flour, one cup molasses, two cups butter-milk, two cups sweet milk, one teaspoonful soda; steam three hours.

Mrs. Daboll.

Indian Bread.

Two cups of meal, one cup of flour, two cups of sweet milk, one cup of sour, two eggs, three teaspoonfuls of Cleveland's Superior Baking Powder, half a cup of sugar, a little salt.

Mrs H. S.

Bread Puffs.

If the wheat bread is light enough, for the oven, at breakfast time, have ready some hot lard in a deep kettle, and with the fingers pull out the dough, very thin, and cut in diamond shaped pieces. Drop these in the hot lard and fry like doughnuts.

Mrs. E. O. H.

Cream Muffins.

One quart of sweet milk, (half cream if you can get it), one heaping quart of flour, six eggs, one tablespoonful butter, and the same of lard, melted together. Beat the eggs light, the yolks and whites separately, add the milk, with a little salt, then the shortening, lastly the flour, stirring in lightly. Bake immediately, in well greased rings, half filled with the batter. Your oven should be hot, and the muffins sent to table as soon as they are taken up.

Mrs. C. B. Hale.

Muffins or Waffles.

Three eggs, one cup of milk, four or five tablespoonfuls of Cleveland's Superior Baking Powder, butter the size of an English walnut. Separate your eggs, beat each separately and very light, and then thoroughly together. Put the baking powder in one quart of flour, add a pinch

of salt, sift these together. After sifting, cut the butter all through it, with a knife, as for pie crust. Then stir this into the milk and eggs, (previously mixed together.) Bake immediately in oven in rings, in a dripping pan, warm in oven before putting in batter in rings. Cook quickly, fourteen minutes.

P.

Gems.

One cup sweet milk, one cup flour, half cup Indian meal, one egg, three teaspoonfuls Cleveland's Superior Baking Powder, one teaspoonful lard or butter, salt, half cup sugar.

Mrs. E. S. Strait.

Corn Bread.

One teacupful of yellow corn meal, two teacupfuls wheat flour, half pint sweet milk, half teacupful sugar, three eggs, two ounces butter, two teaspoonfuls Cleveland's Superior Baking Powder. First mix meal, flour, and butter, add sugar and baking powder; next, drop in the centre the yolks of the eggs, let the milk boil and pour over it slowly, beat the whites to a stiff froth, add to the mixture, stirring very little; bake in quick oven.

Mrs. E. McChesney.

Graham Muffins.

Three well beaten eggs, one pint of new milk, one cup of flour, one teaspoonful of salt, one tablespoonful of sugar, one tablespoonful melted butter, graham enough to make a stiff batter; half fill earthen cups, put them in an old pan, set in oven, and bake one hour. Be sure and sift the graham flour before using.

M.

Pop-overs.

One cup flour, one cup milk, one egg, a little salt. Mix all well together, fill cups two-thirds full and bake.

Mrs. W. G. J.

Breakfast Cake.

Two cups flour, two teaspoonfuls Cleveland's Superior Baking Powder, one egg, one tablespoonful sugar, a little salt, about half cup of milk; bake in a moderate oven.

Mrs. J. D. Wyman.

Wheat Pancakes.

Three cups of sour milk, or sour buttermilk, one teaspoonful soda, sifted and stirred fast into the milk, three cups of flour, little pinch of salt, two eggs, beaten very light, before adding to the batter.

P.

Graham Muffins.

Two cups sour milk, half cup butter, quarter cup molasses, four eggs, one teaspoonful soda; make it a little thicker than pancakes and bake in a range. Sweet milk will answer with Cleveland's Superior Baking Powder.

Mrs. Mallory.

French Rolls.

Warm an ounce French butter in a gill of milk, add a large tablespoonful of yeast, and a little salt. Sift one pound of flour into a pan, pour in, and stir well, the milk, and let the dough rise in a warm place, covering it with a thick cloth. When light, knead well, and form into rolls; put these in a well floured pan, in a warm place to rise. Bake in a quick oven.

P.

Wheat Muffins.

One pint sweet milk, one pint flour, good measure, three eggs, whites and yolks beaten separately, one tablespoonful shortening, little salt. Put in hot tins and bake quickly.

Mrs. Mary E. Ingalls.

Sally Lunn Muffins.

One quart of flour, one tablespoonful sugar, one teaspoonful salt, three teaspoonfuls of Cleveland's Superior Baking Powder, one tablespoonful lard, one egg, one and one-quarter pints of milk. Sift flour, sugar, salt and baking powder together, rub in the lard, cold, add the beaten eggs and milk; bake in muffin pans, fifteen minutes.

Mrs. Hubbell.

Brown Bread.

To one pint of sour milk, add one teaspoonful of soda, or saleratus, dissolved in boiling water, one teacupful of molasses, a piece of butter the size of an egg, also a little salt. Mix well together, then add one pint of sifted Indian meal, and one pint of sifted flour. Put into a two quart basin, and steam two hours, then put in an oven and bake for half an hour.

Cleveland Tea Cake.

One tablespoonful of butter mixed to a cream, with a cup of powdered sugar, three eggs, well beaten, one cup of sweet milk, three teaspoonfuls Cleveland's Superior Baking Powder, one quart of flour. Bake in pans twenty or thirty minutes. Cut at the table, eat with butter.

P.

Graham Gems.

One and one-half pints sour milk, two eggs, one teaspoonful soda, and tablespoonful melted butter, Graham to make a stiff batter, fill gem pans and bake in a hot oven.

Mrs. Mary E. Ingalls

French Buns.

Rub a piece of lard the size of a walnut thoroughly in three teacupfuls of sifted flour. Boil one teacupful of milk, and when it is cold, mix into it three-quarters of a cup yeast, half teaspoonful of salt, half teaspoonful of sugar. Now make in the middle of the flour a small hole, and pour the above mixture into it, then cover and let stand over night. In the morning, mould them in small rolls, the size of your two fingers, let them stand in the pans fully an hour. Bake in a quick oven, fifteen minutes.

P.

"Wells House" Rolls.

Scald one pint of milk at noon, and let it stand until night. Rub half cup of butter, in two quarts of flour, make a hole in the centre of the flour, and pour in the milk, half cup of yeast, half tumbler of cold water, three teaspoonfuls of white sugar, a little salt, let it stand until next day, then mould as for bread; let it rise, then make in rolls, let them rise again and bake.

Muffins.

Three cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder, half teaspoonful of salt, two eggs, milk enough to make soft batter, bake in rings.

Mrs. M. K. Gillespie.

Corn Griddle Cakes.

One dozen ears of corn, four eggs, half cup of flour, one teaspoonful of salt; grate the corn, add eggs, beaten very light, and flour, fry in hot lard; if the corn is not juicy, add milk or cream.

Mrs. Charles Bishop.

Newport Rolls.

Three pints of flour, butter size of walnut, three eggs, gill of yeast, warm milk enough to mix well; rub the butter into the flour, add the eggs, the yeast, and milk; make in the evening for breakfast.

Mrs. J. M. Avery.

For two Loaves of Bread.

Boil, and mash very fine, three medium sized potatoes. Make a sponge by pouring over potatoes one quart of warm water, not hot. One tablespoonful sugar, one of salt, half a National yeast cake. Stir in flour to make a stiff batter. In the morning put sufficient flour into a large pan, and pour in the sponge and mix thoroughly, set in a warm place to rise. If by pressing the dough from the sides of the pan, it has a spongy appearance, it is light enough to mould into loaves. Divide, and put into pans and let rise again. Put into hot oven before it begins to crack open.

N. Y. C.

PICKLES

Tomato Catsup.

Half bushel of ripe tomatoes, broken, boiled, and worked through a wire sieve, with a wooden spoon, until

nothing but the skins and seeds remain; add one ounce ground cloves, one ounce ground allspice, one ounce pepper corns. Boil these very slowly one hour in an open kettle. Then turn it out in an earthen jar. When cool, add one pint of fine salt, one quart bottle of port wine, and half bottle of pepper sauce, with the peppers in, and stir well together. The next day, bottle it, and seal the corks. Keep in cool cellar, good for four or five years. This recipe will make about seventeen quart bottles of catsup.

P.

Chow Chow.

One peck of green tomatoes, one peck cauliflower, half peck small onions, six dozen small cucumbers, half dozen green peppers, half dozen small red peppers, one large seed cucumber, peeled and sliced in large pieces. Slice all these, and sprinkle over with salt, and let stand for twenty-four hours. Next day, boil in weak vinegar, let come to a boil, then drain off and cover with dressing, boiled separately. Dressing: One gallon strong vinegar, half pound ground mustard, one ounce each of ground cinnamon, white mustard, and celery seed, half ounce of yellow tumeric, half pint grated horse-radish, two cups sugar. Boil all until thick, then pour over the vegetables.

Mrs. L. C. Fisk.

Mrs. Eldredge's French Pickle.

One peck cucumbers, three onions chopped fine, and mixed with salt, let stand over night; in the morning, drain well, and add two quarts of vinegar, and one quart water, boil fifteen minutes, then boil again and add two tablespoonfuls of all kinds of spices, quarter pound white

mustard seed, quarter pound celery seed, two tablespoonfuls of black pepper, two pounds of sugar, three pints of vinegar, boil fifteen minutes slowly.

Oil Mangoes.

After taking out the seeds put the mangoes in salt and water, until they become yellow, then scald them until green. For the filling, take quarter of a pound strong ground ginger, half pound grated horse-radish, one pound mustard seed, half pound garlic, chopped fine, half ounce ground black pepper, two ounces tumeric, two ounces cloves half ounce mace. Mix the ingredients together with a pint of made mustard, and as much salad oil as will make it into a paste. Cover the mangoes when filled, with hot vinegar.

Mrs. E. R. Edwards.

Sweet Tomato Pickles.

One peck of sliced green tomatoes, four onions sliced, one teacupful of sugar, one tablespoonful of cloves, one tablespoonful cassia buds, one tablespoonful of white mustard seed. Sprinkle the sliced tomatoes and onions with salt, and let remain over night; pour off the water and cover the whole with vinegar, then boil until tender, then put in two sliced red peppers.

Mrs. Eva E. Barry.

Plum Catsup.

Five pounds plums, two pounds sugar, two tablespoonfuls ground cloves, two tablespoonfuls ground cinnamon, one teaspoonful pepper, half pint vinegar.

Miss S. Alice Podmore.

Spiced Currants.

Seven pounds of currants, four pounds of sugar, one and one-half pints of vinegar, one tablespoonful cloves, one tablespoonful of cinnamon. Simmer two hours.

Mrs. R. Peckham.

Grape Catsup.

Seven pounds of grapes, three and one-half pounds brown sugar, one dessert spoonful of allspice, one dessert spoonful of cloves, one dessert spoonful of cinnamon, one pint of vinegar. Strain through a wire sieve and boil until half the juice of the grapes is taken up.

Mrs. E. Belden.

Green Tomato Pickles.

One peck of green tomatoes, six onions, half a pound of sugar, one ounce of ground mustard, one ounce of whole cloves, half an ounce of ginger, half an ounce of ground pepper, quarter of a pound of mustard seed, one ounce of whole allspice; slice the tomatoes and onions, put in the kettle a layer of tomatoes and one of spices until they are all in, cover with good vinegar, and boil slowly two or three hours, stir from the bottom to prevent burning;

Mrs. W. G. J———n.

Chili Sauce.

Thirty-six ripe tomatoes, six large green peppers, four onions, one cup of sugar, half cup of vinegar, one tablespoonful of cinnamon, one of cloves, two of salt; cut the whole in small pieces, and boil until the mixture can be put through a cullender. When strained, add spices; simmer one hour and bottle.

Mrs. R. Peckham.

Pickled Peaches.

Four pounds of yellow C sugar, seven pounds of fair ripe peaches, one pint cider vinegar, one tablespoonful of whole cloves, cinnamon and mace; put the vinegar on the sugar, let it dissolve, then bring to a boil, and skim, add spices. Skin the peaches, this is easily done by putting them for a few minutes into boiling water, put them a few at a time into the boiling syrup, and just scald through put up in preserving cans.

P.

Pickled Peaches.

Three pounds of peaches, four pounds of sugar, pint of vinegar, spices to taste; make a syrup of sugar and put in a few peaches at a time, cook them until a fork will enter them easily, skim them out and put in more fruit; when all are cooked boil down the syrup quite thick add vinegar, and put on the fruit. This is also an excellent recipe for pears.

Mrs. R. Peckham.

Chili Sauce.

Eighteen ripe tomatoes, four green peppers, two onions, one cup of sugar, one cup of vinegar, one tablespoonful of salt, one teaspoonful of allspice, cloves, cinnamon. Boil two hours.

Chutney Sauce.

Four dozen large ripe tomatoes, six large green peppers, eight large onions, four tablespoonfuls mustard, four tablespoonfuls of salt, three tablespoonfuls black pepper, three tablespoonfuls of ground cloves, one quart of cider vinegar. Boil two hours and strain. Mash all

through the cullender except the skins. Add one bottle of Worcestershire Sauce, when cold. Chop onions and peppers, peel and cut up tomatoes. Bottle and seal corks. Keep in a cool place.

M.

Chopped Pickles.

Chop half peck green tomatoes, one dozen large cucumbers, two small heads of cabbage, two large onions, six red peppers; add half pint of salt, drain four to six hours; add one teacupful of sugar, half pound of white mustard seed, half pound yellow mustard seed, coffee cup of grated horse-radish, half ounce of celery seed. Cover with vinegar and scald.

Mrs. S. P. Ostrander.

CANDY

French English Walnut Creams.

Take the meats from two pounds of English Walnuts, so that they will be in halves. When they are ready, beat the whites of two fresh eggs very light, then stir into them thoroughly two tablespoonfuls of cold water. Now stir in very slowly two pounds of confectioner's sugar, (be careful that there are no lumps,) flavor with vanilla, (a few drops of rose with it is nice.) Take in your left hand one of the meats, and on the point of a knife, (right hand) take of the sugar mixture, about half the size of a hick-

ory nut; place this on the half meat, then on this the other half meat, press together gently; place on a large plate to harden, which will take about three or four hours.

G.

Cocoanut Balls.

Grate the cocoanut, and let dry over night in the oven. Take the weight of the cocoanut in sugar, mix well with the white of one egg. Make into balls with your fingers. Grease a tin, and place the balls on it, at a little distance from each other, and let them brown lightly, in a very quick oven. One cocoanut makes fifty balls.

Mrs. Carpenter.

Taffy Candy.

Two cupfuls brown sugar, half cupful butter, four tablespoonfuls molasses, two tablespoonfuls water, two tablespoonfuls vinegar. Boil fifteen minutes.

Macaroons.

Blanch one-quarter pound of almond meats, pounded fine, four spoonfuls of lemon water, whites of four eggs, beaten, one pound sugar. Mix all together. Bake on buttered paper.

Mrs. Carpenter.

Chocolate Caramels.

One cup grated Baker's Chocolate, two cups granulated sugar, one teaspoonful of flour, half cup of milk, pinch of salt, one cup of molasses, piece of butter the size of an egg.

M.

Millaird's Caramels.

One cup of molasses, two cups of brown sugar, one one-half cups grated chocolate, one-half cup of milk, butter the size of a walnut, tablespoonful of vanilla, boil together the molasses and sugar, mix the milk and chocolate together, and add to the boiling sugar and molasses. When nearly done, add butter and vanilla. Try as molasses candy.

Miss Nellie S. Avery.

Molasses Candy.

Two cupfuls of molasses, one cupful of sugar, one teaspoonful of vinegar, a piece of butter the size of a walnut After taking it off the stove, stir in one teaspoonful of saleratus. If nuts are added, put the nuts on several buttered plates and pour on them the candy.

Mrs. Beach.

DOMESTIC HYGIENE

"Health is beautiful. Disease is hideous. Health is beneficial. Disease is harmful. Health comes from God. Disease is the result of sin. The science of health is therefore beautiful and beneficial; and it glorifies God by raising humanity to its proper level."

The Air of our Dwellings,

The average amount of oxygen consumed by a person in health, when in repose, is half a cubic inch with every respiration, or fifty thousand cubic inches every day.

Now as oxygen constitutes but one-fifth of the volume of the air, a single individual renders not less than two hundred and fifty thousand cubic inches of air unrespirable every twenty-four hours. The fallacies in regard to ventilation are,

First. That it needs no special attention.

Second. That the poison of respired air is carbonic acid, (it is the lack of oxygen.)

Third. That the most impure air accumulates near the floor of the room.

Fourth. That the outlet for impure air is best at the top of the room; and inlet for pure air at the bottom.

Temperature.

The temperature of our dwellings should be as uniform as possible. With the aid of a good thermometer, so regulate the artificial heat that it is never below sixty-five nor above seventy-two degrees.

Disinfection.

In all diseases of a contagious or an infectious type, thorough disinfection should preceed,attend, and follow treatment. The best disinfectants are not those of the strongest odor. Carbolic Acid a has much less disinfecting property than many other so called germ destroyers, its virtue seems to be "the vile smell that forces open doors and windows to let fresh air in." Half a pound of ground sulphur sprinkled on a piece of sheet iron,heated to redness, will give off fumes of sulphurous acid, a most thorough and penetrating deodorizer. Pieces of lime,the size of a large orange quickly slacked by pouring a dipperful of hot water over it, is a valuable disinfectant; in membraneous and diphtheretic croup, it promptly aids in

removing the membrane. The Copperas, or Sulphate of Iron, as it is called in the drug stores, is an effective purifier of sewers, sinks and cess-pools. Three pounds to a large pail of water. Use a dipperful daily, and it will keep such originators of disease sweet and clean. For sick room disinfection, "Pratt's Chlorides" and the "Bromo Chloralum" are to be preferred. Towels, spoons, handkerchiefs and even the bed linen, when used by infectious persons, should be kept exclusively for the use of the patient, and be regularly soaked in a solution of the "chlorides."

Baths.

The best bath is the tonic bath of the morning, with or without the addition of Brigg's Sea Salt. The temperature of the water should be adapted to the re-active powers of the bather. A bath without the glow of re-action is more harmful than beneficial. A teaspoonful of Pulverized Borax, or a teaspoonful of Ammonia in a wash bowl of tepid water, makes a good cleansing bath for the sick.

Sleep.

Sleeping rooms should be the best rooms in the house. Admit the air freely, but avoid drafts. Regulate the bed-covering, to the changes in temperature. Avoid stoves in sleeping rooms; and if kerosene lamps must be used, burn them with full light, or else extinguish them, otherwise they poison the air. Secure absolute darkness in your sleeping room. It promotes soundness of sleep, rests the eyes, and recuperates the brain. Darkness is essential to little children. It is a nervous sedative, it prevents phantoms, and the tendency to night terrors. Never sit up

with the sick, the light, the noise, and meddlesome interruptions of a would be efficient night nurse, is execrable. Thoroughly cleanse the nostrils before going to sleep, this gives a free nasal respiration, and with children prevents their becoming "mouth breathers."

Baby Hygiene.

The best soothing syrup for babies is pure air, quiet and darkness. Give the baby a crib by itself, and under no circumstance allow it to sleep with an aged or enfeebled person. However strong the constitution of a child may be, it is best never to expose more of the surface of its body, when being bathed, than can be thoroughly dried and rubbed before proceeding with the bath. A bath that leaves the baby with blue lips and a cold surface, is more harmful than healthful. Inunctions of table oil, fresh sweet lard, or vaseline, accompanied by gentle massage, giving motion to every joint and muscle, will add to the flesh and vigor of the baby, and with feeble babies is preferable many times to the bath. Serve no cold lunches or warmed over meals to the baby. See that there are no milk "tide marks," on the inside of the bottles, to produce acidity in the freshest or sweetest milk. Don't be afraid of extravagance in buying new nipples and tubing every week; it is economy of the most commendable kind. Don't turn your nurseries into drying rooms for unlaundried linen; it ruins the health of all exposed; it shocks the olfactories of your visitors, beside it is totally unnecessary. Babies should be the personification of freshness, sweetness and cleanliness.

Substitutes for Mother's Milk.

First. Dissolve one teaspoonful of sugar of milk,(German,) in three tablespoonfuls of boiling water, to which add half teaspoonful of fresh milk.

SECOND. Dissolve one ounce of sugar of milk, (German) in three-quarters of a pint of boiling water. Mix as wanted, with an equal quantity of good, new cows milk.

THIRD. Milk as fresh as possible is allowed to stand two hours in a moderately warm place, then the upper third is removed. To one pint of warm water, or barley water, holding a teaspoonful of sugar of milk in solution, add one gill of milk. Increase the quantity ofmilk after the first four months to two gills.

FOURTH. Five grains of gelatine, twenty-five grains of arrow-root, one and one-half pints of water. These quantities are always to be used, (after once weighing out, it can be readily guessed at.) The milk and cream are to be increased with the age of the child.

For the first 3 months,.....Milk, 2 gills; cream, 1 gill.
From 3 to 6 months,.....Milk, 3 gills; cream, 1 gill.
From 6 to 9 months,.....Milk, 1 pint; cream 1½ gills.
From 9 to 12 months,.....Milk, 1¼ pints; cream, 1½ or 2 gills.

Directions for preparing it. Put one and one-quarter pints of water in a sauce-pan over the fire, and dissolve the gelatine in it. When the water boils, pour in the arrow-root, previously mixed with a gill of cold water. Let this boil five minutes, then add the milk; when that boils, add the cream and remove it immediately from the fire. Sweeten it with loaf sugar a little sweeter than cow's milk. The milk should be fresh, and the cream not over three hours old. If the child is constipated, use more cream, if otherwise, less should be used. Two quarts of milk will furnish the cream that is necessary and yet be good for family use.

Artificial Infant Food.

"The use of mixed healthy cows milk rendered alkaline by bi-carbonate of soda, (baking soda, not powder,) with the addition of a tablespoonful or two of good cream to one half pint of milk, then heated to one hundred and thirty-one deg. and afterward sweetened by a strong, freshly prepared syrup of milk sugar, forms the most admirable artificial infant aliment now known." *Dr. Hamilton.*

Litmus paper procured at any drug store, will enable one to test the acidity of the milk. Mixed cow's milk is always preferable to one cows milk. Of the prepared foods, the Anglo Swiss Food, without sugar, corresponds the nearest to mother's milk. Next to this are the Liebeig Foods, of Horlick, and Mellen. The baby stomach is a very small organ, and in health holds but little more than two ounces, (eight tablespoonfuls.) The nursing bottle in use, holds from six to twelve ounces. Thus by over feeding, is the large mortality of artificially fed babies induced. In preparing foods, learn to use the thermometer specially adapted for this purpose; a temperature of ninety-five deg. is best for the baby's stomach.

The temperature is of more value than the pulse in determining the presence of fever. Thus a fever thermometer should be in every household. The normal temperature of an infant is 99 degrees, and of an adult, 99 06 degrees. Rapid increase of temperature betokens inflammation, and the necessity of calling a physician.

Foods and Drinks for the Sick.

Food for the sick should be of the best quality, and neatly and delicately prepared. Every meal should be a

surprise, and the patient should be left alone while eating it, if possible. Never bring a larger quantity of food at a time, than will probably be eaten, or if a child, than is best for it. Food should be made as attractive as possible, served in the choicest of china, with the cleanest of napkins, and the brightest of silver. Never keep fruit in a sick room, the sight of it is apt to lessen the appetite for it; an orange delicately prepared, or a bunch of nice grapes, brought in on a dessert plate, will form, with the addition of flowers or a few green leaves, a tempting and agreeable surprise to the appetite of a capricious invalid. Tea and coffee, when admissable, should always be quickly and freshly made, thus securing the aroma and nerve stimulating properties. No foods or drinks should remain in the sick room, but should be kept in an adjoining room or outside of the window, where they will be fresh and cool. The fevered atmosphere of the sick room passes readily into the composition of food. As far as possible keep all medicines out of the sick room. It is bad enough to have them to take, without being constantly compelled to look at them.

Extract of Beef.

Half a pound of lean beef, taken from the neck or shoulder, (chopped, not too fine,) then put it in a fruit jar with a tight cover; put the jar in a kettle with tepid water; place over the fire to boil. The secret of success in preparing the beef in this way is in securing the juice of the beef as rapidly as it exudes, so that after boiling ten minutes, the juice should be poured off, and the process be repeated every ten minutes, until all is collected. Season the extract to the taste with salt, and administer in small quantities at a time.

Beef Wine or Cold Beef Tea.

Take one half pound of lean beef, and chop it fine ; put in a vessel and pour over it three gills of cold water, add one teaspoonful of salt and three drops of chemically pure Muriatic Acid. Let it stand two hours, strain it off through a fine cloth, and give a wine glassful at a time.

Damascene Preserve Beef.

Raw beef chopped fine, and pounded with equal parts of white sugar, until finely comminuted. This has proven a "life saver" in many instances. The raw beef, however, must be above suspicion as regards freshness.

Mutton Broth.

To each pound of meat, add one quart of cold water, bring gently to a boil; after boiling half an hour, allow it to become cold. Remove all the fat, then replace it on the stove and when warm, remove the remainder of the fat with clean, white blotting paper. Salt the broth to the taste and then serve hot.

Clam Broth.

In dyspepsia and in catarrhal inflammation of the stomach or bowels, no article of diet excels a properly prepared clam broth. Take in their shells, eight small, or twelve little neck clams, scrub the shells perfectly clean, then put them in a vessel with one pint of tepid water; put them over the fire, and boil for fifteen minutes, skim, then pour off the broth. Season with a dash of cayenne pepper, and serve hot. To some, the broth is equally palatable cold.

Raw Oysters.

The soft part or liver of the oyster, contains a digestive element that in the weakest of stomachs, secures

complete digestion. Oysters if fresh enough to eat at all require only a dash of Cayenne pepper and a few drops of lemon juice. Under no circumstance should vinegar be used.

Chicken Broth.

One chicken, jointed. Place in a kettle and cover with water, let it boil, skim off the fat, and season with salt. If desired, a teaspoonful of rice or barley may be added and allowed to boil until the rice is cooked.

Revelenta Arabica.

An English preparation said to be the ground seed of the Lentil, a common European plant; this is highly nutritive diet, and borne by the most delicate stomachs.

Racahout.

For Mothers. This is prepared by Hubbell of Philadelphia. It is composed of arrow-root, salep, farina, and sugar of milk. With cocoa, flavored slightly with vanilla it is a nutricious drink, resembling chocolate.

Plain Panada.

Use the crusts of bread at least a day old, break it small into a hot bowl, sprinkle with sugar, to the taste, pour on this a liberal portion of cream, and finally enough scalding hot water, to cover the bread. Chop it rapidly with a silver butter knife, until reduced to a fine loose pulp, (never mash it with the side of the knife) then allow it to stand until cool enough to eat, when it should be eaten.

Whiskey Panada.

Take four soda crackers, break them into a bowl; add two tablespoonfuls of sugar, a small bit of butter.

one tablespoonful of pure whiskey. Pour over the whole one-half pint of boiling hot water, and flavor with a little grated nutmeg.

Cold Wine Caudle.

Make a good gruel, by mixing smoothly a tablespoonful of flour, with half a pint of cold milk, or water; and stirring it into a pint and a half of boiling milk, or water add a level teaspoonful of salt, and let the gruel boil for five minutes, stirring all the time to prevent burning. To half a pint of cold gruel, add one egg beaten to a froth one wine-glass of good wine, and sugar and nutmeg to suit the palate of the patient.

Hot Wine Caudle.

Heat half a pint of gruel, (indicated in the preceding recipe), beat the yolk of a raw egg to a cream, with two tablespoonfuls of pulverized sugar; beat the white of the egg to a stiff froth; when the gruel is boiling hot, quickly beat a glass of good Sherry or Madeira Wine into the egg yolk and sugar, stir the hot gruel into it, and then add the beaten white of the egg. Work very quickly and serve the caudle hot.

Cream Caudle.

To one pint of gruel, add one glass of good wine, one gill of sweet cream, and sugar to suit the patient's taste. Serve hot.

Almond Milk.

Pour a quart of boiling water upon a quarter of a pound of shelled almonds, and when the skins soften; rub them off the kernels with a clean towel. Pound the almonds thus blanched in a mortar, putting in three or four at a time, and adding four or five drops of milk, as the al-

monds are being pounded—to prevent oiling, about a tablespoonful of milk will be required to the quarter of a pound of almonds. When the almonds are finely pounded, mix them with a pint of milk, two tablespoonfuls of sugar, a level teaspoonful of salt, and the yellow rind of a lemon, and place the milk over the fire to boil; meantime beat three eggs smoothly, and strain the almond milk into them, stirring the mixture as the milk is strained in; return it to the saucepan and place it into another pan of water, over the fire, stirring it constantly until it begins to thicken, then remove it at once from the fire, strain, and use it.

Irish Moss Water.

Wash half an ounce of moss in plenty of cold water, soak it ten minutes, in a fresh pint of cold water; then add two pints of cold water, a tablespoonful of sugar, and an inch of stick cinnamon to it, and boil it until it is about as thick as cream. Strain it, add more sugar if it is desired, and use it while warm.

Cold Cream Toast.

Cut thin slices of bread very thin, (home-made bread preferable,) toast it quickly and evenly on both sides, sprinkle the toast with salt, then pour over it plenty of sweet cream. This is most appetizing for a delicate stomach.

Sago Jelly.

One quart of boiling water, six tablespoonfuls sago, and six tablespoonfuls of sugar. Boil to a jelly, stir all the time, and flavor with vanilla, nutmeg or cinnamon. Pour it into moulds and serve with cream.

Arrow-root Custard.

Boil one pint of milk, and while boiling, stir into it one tablespoonful of arrow-root mixed smooth with a little cold milk, add a little salt, and let boil three or four minutes, and let it cool; add two well beaten eggs, sugar and nutmeg to the taste. Return to the range, and stir all the time, until it boils, then pour into custard cups.

How to Make a Poultice.

The first requisite is a good supply of thin flannel bags, varying in size from six inches to twelve inches square. The second requisite is good English mustard, unadulterated. The third, is flaxseed meal,(not flaxseed cake, the oil having been expressed, this latter adulteration is quite common, and should not be used, if you desire a demulcent poultice.) The fourth, is an iron spoon. Place five tablespoonfuls of flaxseed meal, and one teaspoonful of mustard in a pint bowl. Pour half a teacupful of boiling water over this, and gently stir it until the whole is moistened, then add about the same quantity of boiling water, and vigorously beat the poultice, adding and beating, until it becomes light, foamy, and about the consistency of thin cake batter, then pour into the bag; quickly sew it up, and it is ready to apply. With little children, the mustard should be omitted.

How to Apply a Poultice.

Place smoothly around the patient a broad bandage or roller towel, with the free ends at the seat of pain; have a piece of oiled silk or rubber mesh a little larger than the poultice, also about four thicknesses of dry flannel, large enough to project at least two inches beyond the poultice in each direction. You are now prepared to ap-

ply it; pour a little scalding hot water over the side of the poultice bag that is to be placed nearest the patient, thus giving increased moisture and heat. Apply the poultice over the seat of pain, over the bag, the oiled silk, and over the silk, the dry flannel. Now bring the ends of the bandage together, secure them with safety pins, having one large safety pin embrace bandage, poultice and all. This will keep the poultice from getting out of place. A poultice thus applied will remain hot and effective four hours, when, if it is necessary to apply a second or an indefinite number of poultices, the bandage can be removed and another fresh bag, previously prepared, can be applied.

MISCELLANEOUS

The Best Baking Powder.

The best baking powder is made from pure Cream of Tartar, Bicarbonate of Soda, and a small quantity of flour or starch. Frequently other ingredients are used, and serve a purpose in reducing the cost and increasing the profits of the manufacturer.

We give the Government Chemist's analysis of two of the leading baking powders:

I have examined samples of "Cleveland's Superior Baking Powder," manufactured at Albany, N. Y., and "Royal Baking Powder," both purchased by myself in this city and I find they contain:

"CLEVELAND'S SUPERIOR BAKING POWDER."

Cream of Tartar
Bicarbonate of Soda
Flour

Available carbonic acid gas 12.61 per cent, equivalent to 118.2 cubic inches of gas per ounce of Powder.

"ROYAL BAKING POWDER."

Cream of Tartar
Bicarbonate of Soda
Carbonate of Ammonia
Tartaric Acid
Starch

Available carbonate acid gas12.40 per cent, equivalent to 116.2 cubic inches of gas per ounce of Powder.

Ammonia gas 0.43 per cent, equivalent to 10.4 cubic inches, per ounce of Powder.

Note—The Tartaric Acid was doubtless introduced as free acid, but subsequently combined with ammonia, and exists in the Powder as a Tartrate of Ammonia.

E. G. LOVE, Ph. D;

NEW YORK, Jan'y 17TH, 1881.

The above analyses indicate a preference for "Cleveland's Superior Baking Powder," and our opinion is that it is the better preparation.—*Hall's Journal of Health.*

BUTTERMILK POP.

One pint of buttermilk heated over the fire; when just steaming hot, stir in a tablespoonful of Indian Meal; let it boil up and add sugar, and a little nutmeg or cinnamon if you desire it. Drink when cool.

M.

GRAPE WINE.

Ten pounds of grapes, one quart of water, heat to boiling; when the juice flows freely, press them lightly in a cloth, then add two pounds sugar to the juice, and boil

twenty minutes. Put in cans, and when used add a pint of water, or less to a quart of the wine. Make a thin cloth bag of half a yard of muslin, and when ready, dip them in and press with a preserve plate, don't press them as dry as you can, and when boiling with sugar, skim off the skum This makes a good, unfermented wine for Communion.

MRS. MCMASTERS.

WELSH RABBIT.

Cut or grate a cupful of cheese ; put it with a cupful of milk in a kettle. After the cheese has melted, add pepper and salt to taste, and one egg, well beaten, just scald it once, then pour over dry toast. P.

MULLED WINE.

Put cinnamon and allspice, (to the taste,) into a cup of hot water to steep, add three eggs, well beaten with sugar, heat to a boil a pint of wine, then put in the spice and eggs, while boiling. Stir them until done, which will be in about three minutes. M.

NEW ENGLAND PORK AND BEANS.

On Saturday morning, carefully pick over, and put into a pan of cold water, three pints of small white beans; rinse in the water, and put them into an iron kettle, then settle down into them, one and one-half pounds salt pork, and just cover them with cold water. Put the kettle on the top of the stove, until they commence to simmer; then set them on the back part of the stove, so that they will at no time cook faster than a simmer. Occasionally add a little hot water, but never let the surface be more than barely covered. Saturday towards evening,

mix a scant quarter of a teaspoonful of soda with two teaspoonfuls of molasses, in a little water, and pour in the kettle. Let them remain on the stove Saturday night until the fire goes out. Sunday morning, let them remain cooking until breakfast is ready; then pour them out on a platter, and if all the directions have been followed you will have "a dish fit for a king."

R S. Norton

Fritters with any kind of Fruit.

Two eggs beaten very light in a cup, the same measure of sweet milk, two cups of flour, pinch of salt; beat quite hard, lay a piece of fruit in the middle of each spoonful, and drop in boiling lard. Fry a light brown, be sure they are thoroughly one. Apples, peaches, pears and oranges quartered are used.

M.

English Ginger Beer.

Pour four quarts of boiling water, upon an ounce of loaf sugar, two fresh lemons, sliced thin. It should be wrought twenty-four hours with two gills of yeast, and then bottled. It improves by keeping several weeks, unless the weather is hot. It is an excellent drink for warm weather.

G.

Omelet.

Six eggs, one cup sweet milk, pinch of salt. Put piece of butter in your pan to melt, beat yolks of eggs, add milk and salt; let it cook slowly, stirring from the top only until cooked through. Then add the whites of eggs well beaten, and let it stand on the top of the stove, until they are set. Double and place on hot platter.

Mrs. J. J. G———e.

Pot-cheese.

Scald your buttermilk; then set over the fire to boil; skim the top and pour it in a bag to drain; when the whey is all out of it, season with salt, a little red pepper, and as much sweet cream as you like, work it all thoroughly. Make up in little pats, or little heap on a dish.

P.

Scalloped Eggs.

Mince any kind of cold meat, season with pepper and salt, adding a few bread crumbs; cover the bottom of small saucers with it, putting in each a small piece of butter; break a fresh egg on top, set on a slide in a hot oven: when the egg begins to cook, sprinkle a little cracker, rolled very fine, on it with a dust of salt and pepper. Send to the table hot. Breakfast, lunch or tea dish.

G.

Spiced Wine.

Five gallons of wine, half pound cinnamon, half ounce cloves; half ounce mace, three gills of water.

G.

Wine Whey.

Boil up once one pint of new milk, take it from the fire add a tumblerful of Sherry wine. Stir it rapidly for a few moments, set it aside until the curd settles, then pour off the clear whey. Sweeten to taste. Good country cider may be used instead of wine, but is not as good or delicate for a sick person.

P.

Royal Strawberry Acid.

Three pounds of ripe strawberries, two ounces citric acid, one quart of water, dissolve the acid in the water,

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and pour it on the berries. Let stand in a cool place twenty four hours; then drain the liquid off, and pour it on three pounds more of berries, and let that stand twenty four hours. Add then, the liquid to its own weight of sugar, boil three or four minutes in a porcelain kettle. When cool, cork it lightly for three days, then tighten and seal up. Keep in a cool place, where it will not freeze. Two or three tablespoonfuls in a glass of water, makes a delightful beverage.

Mrs. S. T. Cary.

Cough Syrup.

Dissolve half an ounce of gum camphor in one pint of pure brandy, then add three tablespoonfuls of white pine pitch, and allow them to simmer until completely dissolved. Then add half a pound of strained honey and half a pound of loaf sugar. Allow it to boil up and then while hot put in bottle. Dose; a tablespoonful three times a day.

Mrs. Ingalls.

Sun-flower Seed Syrup.

Thought to be a sure cure for a very bad cough.

One gill of sun-flower seeds, steeped in one quart of water until reduced to a pint. Take half pound crushed sugar, and strain the liquid on it; add to the whole one pint of best Gin. Dose; one wine glass three times a day.

P.

Ointment for Felons.

One ounce lard, one ounce rosin, one ounce beeswax, one and one half ounces bitter-sweet berries. Simmer the first three together, when warm take the berries; and after removing the shucks, pulverize them and thoroughly

mix in the salve. Keep a plaster of this on all the time. This will often cure one, without its being lanced. Get the berries at the druggists.

G.

Troches.

One ounce of pulverized cubebs, one ounce pulverized gum arabic, one ounce pulverized licorice root, half pound pulverized sugar. Mix together dry and then moisten a little and mix with corn starch sufficient to roll out on moulding board and cut in small squares, then place on plates to dry.

Mrs. Cary.

Cough Mixture.

One cup granulated sugar, one cup strained honey, one cup cider vinegar; one cup best whiskey, one cup water. Let all stand until well mixed. Take spoonful every little while.

B.

Blackberry Cordial.

Take sufficient ripe blackberries to make two quarts of juice after they are mashed and strained, one pound loaf sugar, quarter ounce cloves, half ounce cinnamon, half ounce nutmeg, half ounce allspice. Boil all fifteen minutes, when cold, add a pint of brandy.

Mrs. S. T. Cary.

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